

Super Soft & Fluffy Cinnamon Rolls

Homemade Cinnamon Rolls the way you never had them

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INGREDIENTS

- 450g flour + extra as needed
- 50g sugar
- 25g fresh yeast (believe me it is worth it using fresh yeast :))
- 250ml warm milk (about 35°C) (I usually just test with a hand that it is warm to touch but not hot)
- 160g natural yogurt (10% fat)
- 75g soft butter

- 150g softened butter
- 100g sugar
- 5tsp cinnamon

- 1 egg
- 1 tbsp milk

- 175g cream cheese (I used Philadelphia Yoghurt or Greek Style)
- 175g icing sugar



DIRECTIONS

1. Add flour at the bottom of the bowl of your standing mixer just to cover the bottom. Make a well in the middle.
2. Add the sugar into the well and crumb the yeast over the sugar.
3. Mix the warm milk with the yogurt. Make sure the yogurt is at room temperature before mixing it with the milk so that the whole mix remains warm. Then pour the mixture over the dry ingredients.
4. Cover with a towel for 15 minutes.
5. Then add the rest of the flour and the soft butter. Knead with a dough hook, first on a low setting and then on the high setting for about 5 minutes if using a standing mixer. With a hand mixer this might take longer, see video for how the dough should look by the end of mixing.
6. Transfer the dough into a big bowl sprinkled with flour. Sprinkle some more flour on top. Cover with cling film and then with a towel and allow to raise for an hour in a warm place. If it is very cold in your house you can also raise the dough in the oven. Heat your oven to 50°C and then turn it off. Place the dough with a heat proof bowl into the oven to raise.

7. In the meantime make the cinnamon butter by mixing 150g butter with 100g of sugar and 5 teaspoons of cinnamon with a fork. Mix until you have a smooth spreadable cinnamon butter.
8. Sprinkle some flour on a clean surface and transfer the risen dough onto the flour. Sprinkle over some more flour and start working the dough with your hands. At this point the dough might feel very soft, but don't worry about it. Add flour to the dough little by little until it starts to get a bit firmer and stops sticking to your fingers (see video).
9. Roll the dough to have 30x60 cm rectangle.
10. Spread the cinnamon butter evenly over the rolled out dough. Roll the dough from the wider side from top to the bottom.
11. Cut about 4 cm cinnamon rolls out of the dough. I have a trick for doing this in the video.
12. Cover an oven tray (24cmx34cmx5.5cm) with parchment paper and place the rolls into the tray a little apart from each other. They will need some more room to raise. Cover with a clean kitchen towel and raise for another hour in a warm place.
13. Whisk one egg with 1 tablespoon of milk and brush the risen cinnamon buns with the egg wash. Avoid pressing too hard so you don't ruin the beautifully risen cinnamon bun.
14. Bake at 175°C in the middle shelf of the oven for 35-40 minutes.
15. Remove from the oven and allow to cool for a couple of minutes.
16. To make the cream cheese frosting combine the cream cheese with icing sugar.
17. Spread the cream cheese frosting over the warm cinnamon buns. Enjoy warm!