

Cinnamon Rolls

Any of the pastry dough recipes on this site can be used to make cinnamon rolls, but I most often use the buttermilk, whole wheat or spelt pastry dough to make these cinnamon rolls. This recipe makes a 9 x 13 inch pan of 12 rolls.

Components

Single batch of dough pastry dough mix

3 Tbsp melted butter

Cinnamon Filling

Icing

Cinnamon Filling	Amount
Brown sugar	½ cup, 110 g
Granulated sugar	1/3 cup, 67 g
Cinnamon, ground	2 tsp
Cloves, ground	¼ tsp
Kosher salt	¼ tsp
Raisins (optional)	¾ cup, 150 g

Icing

Double Batch	Ingredient	Single Batch
4 cups, 500 g	Powdered sugar	2 cup, 250 g
¼ cup, 56 g	Butter	2 Tbsps, 28 g
2 tsp	Vanilla	1 tsp
4-6 Tbsp, 59-89 g	Water, warm	2-3 Tbsp, 30 g-45 g

Place the butter in a medium microwaveable bowl, and melt in the microwave, 20-40 seconds on high. Stir in the powdered sugar, vanilla, and half the water. Slowly add the rest of the water until the icing is of the desired spreading or drizzling consistency.

Take a single batch of basic dough mix out of refrigerator and place on a floured silicone mat. Shape into a rectangle then roll out into a ½" thick rectangle, about 12 x 20". Brush the dough with 3 Tbsp melted butter, then sprinkle cinnamon filling over the dough, keeping filling ½" from edges of dough. Roll up the dough from the long side into a tight roll. Cut the roll into 12 1 ¼-1 ½" wide pieces and place flat side down into a greased 9 x 13" baking dish, flattening the pieces slightly. Cover and place in refrigerator for 4 to 24 hours. An 30 minutes before serving remove from refrigerator and preheat oven to 425 degrees. Place the baking dish in the oven and turn down to 375 degrees. Bake until tops of rolls start to brown, about 22 to 24 minutes. Cool on a wire rack. When rolls have cooled for 15-20 minutes, drizzle icing over tops and serve.