

## GOLDEN CINNAMON ROLLS

### INGREDIENTS

#### for the Dough

2 1/2 cups all Purpose flour  
3 Tablespoons granulated sugar  
1 teaspoon of salt  
2 1/2 teaspoons active dry yeast  
1/2 cup water  
1/4 cup milk  
3 Tablespoons unsalted butter  
1 large egg (lightly beaten)

#### Filling

3 unsalted butter, softened to room temperature  
4- 5 Tablespoons cinnamon (to taste)  
1/4-1/2 cup brown sugar  
1-1 1/2 cups Trader Joes Dried Golden Mix\*, depending how many you like

#### Icing

1 cup confectioners' sugar  
1 teaspoon vanilla extract  
2 - 3 Tablespoons milk (adjusted for desired thickness)

### DIRECTIONS

In the work bowl of your stand mixer, place 1 cup flour followed by the sugar, and yeast. Do not mix; let yeast and sugar sit on top of the flour. Heat water, milk, and butter to about 115F. Add water, milk, and butter mixture to dry ingredients and let sit for 10-15 minutes until the yeast is foamy. Attach the dough hook to the mixer, and combine ingredients on low. Add egg, salt and remaining 1 1/2 cups flour. Continue to mix on a low setting until ingredients are combined. Turn to high and continue to mix for 5-6 minutes. Place into a clean, well-greased bowl and let rise for 60-90 minutes until doubled in size.

Prepare a sling for your 9x13 inch baking dish and spray generously with baking spray.

On a floured counter top, roll your dough to a 18 x 12 inch rectangle. Spread the softened butter on the rectangle of dough. Sprinkle evenly with cinnamon, brown sugar and dried fruit. Beginning with the long side of the rectangle, tightly roll the dough, and crimp the seam shut. Using a serrated knife, cut the rolled dough into 12 even pieces. Place the cut rolls into the prepared pan, spreading them equally (they do not have to be all bunched together as they need room to rise. Cover loosely with plastic wrap and place rolls in a warm, draft-free place and allow to rise until doubled in size, another 30-60 minutes

Preheat oven to 350F. Bake for 25 minutes until golden brown. Remove from oven and let cool a minimum of 30 minutes before icing. If you like the icing to be visible, let cool completely before icing. If you want the icing to melt, they can still be warm when you frost them. I like my icing to melt. To make the icing, whisk together vanilla extract, confectioners' sugar, and milk. Pour or spoon over cinnamon rolls.

\*TJs Golden Mix is a combination of dried cranberries, blueberries and golden raisins. If you can't find it or don't have a Trader Joes nearby, you can combine some of these three or just use one type (i.e. raisins or dried cranberries).