

CHRISTMAS CINNAMON ROLLS

INGREDIENTS

For the Cinnamon Rolls

1 packages yeast (2 1/4 teaspoons), dissolved in 1/2 cup lukewarm milk
3 tablespoons butter, melted
1/2 cup granulated sugar
4 cups unbleached all-purpose flour (you might need more if the dough is sticky, up to 9-10 cups)
1 cups lukewarm water
1 eggs, beaten
1/2 tablespoon salt
1/2 cup butter, softened to room temperature
1/2 cup dark brown sugar
2 tablespoons ground cinnamon

For the glaze

1 cups powdered sugar
4 tablespoons lemon juice

DIRECTIONS

Add yeast to cup of lukewarm water and sprinkle in a little sugar. Set aside for about five minutes.

In the bowl of a stand mixer, add melted butter, sugar, and salt to warm water and beat for 30 seconds, using the beater blade. Let cool to lukewarm temperature. Stir in 2 cups of flour and mix until smooth. Add yeast mixture and mix until well combined. Mix in the beaten egg. Gradually stir in the remaining flour and mix with the dough hook for about 2 minutes. Remove dough from the bowl and place on a lightly floured counter. Knead by hand, add a little flour if the dough is still sticky. Knead until dough feels satiny and smooth.

Cover and let rise for 30 minutes. After the dough has doubled in size, gently remove it from the bowl. With a rolling pin, roll one half of the dough into a rectangular shape, about 22 X 13 inches. Spread dough evenly with the softened butter. Sprinkle dough with brown sugar and cinnamon. Roll up dough into one long roll. Cut rolls, using a piece of dental floss or thread, about two inches thick. Place rolls in greased 9X13 baking pan. Set aside in a warm place to double in size again, about half an hour. Preheat oven to 350 degrees F.

Bake for 30-35 minutes or until cinnamon rolls are golden brown on top and cooked in the middle. Every oven is different so check at 30 minutes to be safe, but it might take longer. You don't want them to be doughy in the middle. Time will also vary based on how big they get during the second rise. Remove from the oven and let the rolls cool to room temperature.

Immediately after taking the rolls from the oven, make the glaze. In a medium bowl, whisk together powdered sugar and lemon juice. Glaze the still hot cinnamon rolls using a pastry brush or drizzling over.