

# CINNAMON ROLLS

8 rolls | 30 min | 350°

## INGREDIENTS

Dough:

1 1/4 C all-purpose flour

1/4 C sugar

2 tsp instant yeast

1/2 tsp salt

1/2 C milk (about 120°)

3 T olive oil

1 egg

1/2 C additional flour

Filling:

2 T softened butter

1/4 C brown sugar

2 tsp cinnamon

Frosting:

1 C powdered sugar

1/4 tsp vanilla

About 2 T milk

## COOKS NOTE

- To make the rolls ahead of time place each roll individually in an 8 inch greased metal or glass pan. Cover with plastic wrap and refrigerate. When ready to use transfer dough slices into a warmed lightly greased 8 inch cast iron skillet. (Transfer technique shown on video) Cover let rise until doubled in size. Ready to bake!

Pre warming cast iron skillet help rolls rise more quickly.

Rotate skillet in the brick oven during baking to help the rolls evenly brown.

## DIRECTIONS

Combine dry ingredients on a bowl. (Flour, sugar, yeast, and salt). Stir in milk, oil and egg. Mix (electric mixer or by hand) until dough forms a soft ball. Turn dough out onto floured surface and knead adding small amounts of flour until dough becomes smooth and still sticky but not sticking to hands. Cover and let rest 10 min. in ball shape. During rest time warm and grease 8 inch cast iron skillet. Also, in a small bowl combine brown sugar and cinnamon. On floured surface roll dough into 12x9 inch shape. Spread butter and next brown sugar/cinnamon mixture evenly on dough top. Roll up dough starting with 9 inch end and then cut off about 1/2 inch on each end and discard. Using a serrated knife or dental floss cut roll into 8 even slices. Arrange in the greased warm skillet leaving and even space between each roll for room to rise. Cover with towel or plastic wrap and let rise to doubled in size approximately 1-1 1/2 hours. Bake in brick oven at 350° for about 15 min. Cool in pan for 10 min. Make frosting by combining powdered sugar, vanilla and slowly adding milk until smooth spreading consistency. Drizzle over buns evenly. Cool and enjoy!