

Cinnamon Rolls

Yield: 9 large rolls

Ingredients:

For the Dough

- 3 ½ cups all-purpose flour (fluffed, spooned and leveled)
- ½ cup sugar
- 2 packets instant dry yeast or 4 ½ teaspoons yeast
- ¾ teaspoon kosher salt
- 1 cup milk heated to 120°F
- ¼ cup canola or vegetable oil
- 2 eggs

Additional ¼ cup flour for kneading the dough

For the Filling

- 3 tablespoons softened butter
- ½ cup brown sugar
- 3 teaspoons cinnamon

For the Icing

- 6 ounces mascarpone cheese, softened
- 1 cup confectioners' sugar
- 1 teaspoon pure vanilla extract
- 1-2 tablespoons warm milk



Steps

- Step 1:** In the bowl of a stand mixer with a paddle attachment, stir together the flour, sugar, yeast and salt. Add the milk, oil and egg. Beat together on high for three minutes. *You may need to add more flour if the mixture hasn't started to pull away from the sides of the bowl. **This dough will be sticky.** Using a spatula, carefully remove the dough to a well-floured surface. Use a bench scraper to knead the dough for a few minutes until a smooth ball has formed. If the dough is too sticky, add one tablespoon of flour at a time until you get a smooth ball. Cover the dough with plastic wrap and allow to rest for 15 minutes (or you can let it rest in a covered bowl overnight in the refrigerator).
 - Step 2:** Grease 9" x 12" pan. In a small bowl combine the brown sugar and cinnamon. On a lightly floured surface roll dough out to 12" by 9". Spread the softened butter on the dough and sprinkle the sugar-cinnamon mixture on top of butter.
 - Step 3:** Roll up the dough starting at the short (9") end. Trim about ½" off of both ends. With a sharp knife cut log in half. Cut each half in half again. Cut each quarter into thirds so that you have a total of 12 pieces. Arrange the pieces with the swirl-side up in the pan leaving a small space between pieces. Cover with plastic wrap and allow to rise until doubled in size (about 1 - 1.5 hours).
 - Step 4:** Preheat oven to 350°F. Bake for 15-20 minutes or until the tops just start to turn light golden brown. Cool in pan for 15 minutes. Apply the icing on top. Enjoy.
- For the icing - whisk all the ingredients together in a medium bowl until smooth and lump-free.***