bite



the best cinnamon buns

I really don't have to do much of a sell job on these, but here are the adjectives that best describe these fluffy, gooey, rich, warm, blissful, sweet pastries swirled with buttery, cinnamonbrown sugar and smothered with a cream cheese frosting: amazascrumptabulous. If that doesn't sell these to you, the intoxicating aroma of these finger lickin' rolls of kryptonite will certainly seal the deal.

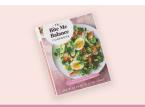
MAKES: 12 BUNS



julie albert & lisa gnat



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ingredients

Dough

1 cup whole milk, warmed ½ tsp sugar 1 (¼oz) package active dry yeast ½ cup sugar ½ tsp vanilla extract 2 large eggs 4 cups flour 1 tsp kosher salt 1/3 cup butter, softened, cut into pieces Extra flour for dusting

Filling

- 1 cup packed brown sugar 2 tbsp ground cinnamon
- 1/3 cup butter, melted

Cream Cheese Glaze

1/2 cup cream cheese, softened 1/2 cup butter, softened 13/4 cups icing sugar 1 tsp vanilla extract

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1. For the dough, in the bowl of an electric mixer, combine warm milk and ½ tsp sugar. Sprinkle in yeast and let sit 10 minutes, until foamy.

2. Using the dough hook, add ½ cup sugar, vanilla and eggs on low speed. Add flour and salt on low speed. Once incorporated, turn mixer to medium-high, allowing it to knead dough for 4 minutes. Add butter and continue on medium-high speed for 6 minutes, until dough is smooth and pulls away from the sides of the bowl. With floured hands, remove dough from mixer and roll into a large ball. Place it in a large bowl that has been coated with non-stick cooking spray. Cover with plastic wrap and let rise in a warm spot until doubled in size, about 1 hour 15 minutes.

3. Line 2 large baking sheets with parchment paper. On a lightly floured surface, roll dough into a ¼-inch thick rectangle that measures 16x21 inches.

4. For the filling, in a small bowl, combine brown sugar and cinnamon. Brush the melted butter on the surface of the dough leaving a ½-inch border around the edges. Sprinkle brown sugar mixture over melted butter. Roll the dough into a fairly tight cylinder and press along the edges to seal. Cut into 12 equal pieces. Place on prepared baking sheets, cover with a cloth and let rise in a warm area for 1 hour.

5. Preheat oven to 400°F. Bake buns 10 minutes or until golden.

6. For the glaze, in an electric mixer, cream together cream cheese and butter on medium-high speed until well blended. On lwo speed, add icing sugar and vanilla. Once combined, raise speed to medium and mix well. Spread on warm cinnamon buns.

"I really don't think I need buns of steel. I'd be happy with buns of cinnamon."

- ELLEN DEGENERES