



# 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, cinnamon-brown 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



## 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

- ½ cup cream cheese, softened
- ½ cup butter, softened
- 1¾ cups icing sugar
- 1 tsp vanilla extract

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## directions

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 low 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

