



World's Best Cinnamon Rolls

Dough Ingredients:

- 1 cup milk (preferably whole milk)
- 1 egg (beaten)
- 4 tbsp softened butter (preferably unsalted)
- 4 tbsp water
- 2 1/2 tsp yeast
- 1/2 box instant vanilla pudding
- 4 cups flour
- 1 tbsp sugar
- 1/2 tsp salt



Dough Directions:

Add milk & egg into a bowl & mix for 15 seconds. Add butter and mix for another 15-30 seconds. Add water & yeast, and then mix on low speed for 15 seconds. Scrape down the sides of the bowl to ensure all ingredients are incorporated. Add 1/2 package of Vanilla pudding & mix. Then add flour, 1 cup at a time, mixing between. Be sure to scrape down the bowl in-between mixing. While flour is mixing, add sugar and salt. Mix until the dough takes the shape of a ball. Cover and allow the dough to rise to twice its size (2-3 hours). On a floured surface, roll the dough out into a 17x10 inch rectangle.

Filling Ingredients:

- 1 stick of softened unsalted butter
- 1 cup brown sugar
- 2 tsp cinnamon

Filling Directions:

Melt the butter in a saucepan, and then mix in brown sugar and cinnamon. Stir and simmer until the sugar is dissolved. Remove from heat and spread the filling over the dough rectangle. With your hands roll the dough up into a long log. Then use a knife to cut the log into 12 rolls. Place the rolls on a greased 9" x 13" pan and allow to rise (2 hours). Bake at 350 degrees for approximately 20 minutes. Check with a fork to ensure that the dough has fully baked. If the rolls are still doughy, return the pan to the oven for 2 minute increments, until the dough is fully baked. Allow to cool slightly, then frost.

Frosting ingredients:

- 2/3 stick butter
- 2 tbsp cream cheese
- powdered sugar (not quite a full box)
- 1 tsp vanilla
- 2 tbsp of milk

Mix to a creamy consistency, then spread on top of cinnamon buns. Best if served warm. I occasionally shave some nice chocolate on top. Enjoy!