



# Bread Machine Cinnabons W/Vanilla Bean Frosting

NIBBLEDISH CONTRIBUTOR

## Ingredients

*1 cup warm milk  
2 eggs, room temperature  
1/3 cup butter, melted  
4 1/2 cups bread flour  
1 tsp salt  
1/2 cup white sugar  
2 1/2 tsp bread machine yeast*

*1 cup brown sugar, packed  
2 1/2 tbsp ground cinnamon  
1/3 cup butter, softened*

## Instructions

*Place first 7 ingredients in pan of bread machine. Select dough cycle, press start.*

*After the dough has doubled in size, turn out onto lightly floured board, cover and let rest 10 minutes. In a small bowl, combine brown sugar and cinnamon.*

*Roll out dough to a 16x21 inch rectangle. Spread dough with 1/3 cup melted butter and sprinkle evenly with sugar/cinnamon mixture. Roll up dough and cut into rolls.*

*Place rolls in lightly greased 9x13 baking dish, cover and let rise until nearly doubled, about 30 minutes. Meanwhile, preheat oven to 400 degrees. Bake rolls in preheated oven until golden brown, about 15 minutes.*

*While rolls are baking, prepare frosting (see recipe below). Spread frosting on warm*

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*rolls before serving.*

***Vanilla Cream Cheese Frosting***

*4 oz room temperature cream cheese*

*1 cup powdered sugar*

*1/2 stick unsalted butter at room temperature*

*1/2 tsp vanilla*

*1 vanilla bean, seeds scraped out*

*Combine all with mixer until smooth. Spread over top of warm rolls.*