



# Spectacular Cinnamon Rolls

NIBBLEDISH CONTRIBUTOR

## Ingredients

### the Dough:

- One batch of [Basic Sweet Dough](#)

### the Filling:

- 1/3 package (83.3g) of unsalter butter (UK packaging)
- 250g brown sugar
- 1/2 refill package cinnamon (approx 2 1/4 tablespoons - 16 grams)

### the Icing:

- 200g (8 oz) cream cheese, softened
- 125g (5 oz) butter, softened
- 400g (16 oz) icing sugar
- 1 teaspoon almond extract

## Instructions

**First:** Prepare one batch of basic sweet dough.

---

**Second:** Prepare the filling and apply to dough.

1. When dough is approximately 15 minutes from completing the second rising, begin preparing the filling.
2. With a spoon, mix all filling ingredients listed until well combined.
3. Roll dough out into a large rectangle approximately 1/2 centimeter thick (or so). Rectangle should be approximately 12 inches by 18 inches in size.
4. With your hands, spread the filling across the dough. The goal is to accomplish a consistent layer across the entire surface.
5. Roll the dough into a long roll. Start the rolling on the long edge so you end up with a roll about 18 inches in length. Keep the roll pretty tight by slowly rolling bit by bit back and forth across the roll.
6. Slice the roll into slices approximately 1 inch in thickness.
7. Place rolls in a greased pan.

**Third:** Cook the rolls.

1. Preheat oven to 200 C / Gas Mark 6.
2. Allow rolls to rise in the pan for an hour. Or perhaps for 15 minutes if you are impatient. :)
3. Cook rolls for 12-15 minutes. Test them by poking with a toothpick. If it comes out clean, then they should be done.

**Fourth:** Ice and eat.

1. Combine all ingredients for the icing and mix with a blender until smooth.
2. Serve up a cinnamon roll, dollop on a generous measure of icing and enjoy. :)

**Variations:**

- Ok, maybe not huge variations. However, rather than using almond extract in the icing you can use vanilla extract or your own favourite flavouring.
- Also, if you like, you can roll the dough out thicker and use more filling if you like for a more cinnamon-style roll. Or you can cut the rolls a little taller (i.e. 1 1/2

---

inches or so).

**Storage:**

- When rolls are warm (not hot), place into an airtight container (plasticware or plastic bags such as ziplock, etc). Remove as much air as reasonable if in a plastic bag. Rolls can be frozen for later consumption.
- When serving from cold, microwave for approximately 1 minute (give or take depending on your microwave).
- If you want to melt the icing a bit, place on the hot roll and microwave for another 5-10 seconds.