



Easy-Peasy Cinnamon Rolls

Ingredients:

Dough:

- 1 packet of Quick Rising Yeast
- 1 cup warm milk
- 1/2 cup sugar
- 1/3 cup butter, softened
- 1/2 tsp salt
- 2 eggs
- 4 cups flour

Filling:

- 1 cup packed brown sugar
- 3 tablespoons cinnamon
- 1/3 cup butter, softened

Frosting:

- 6 tablespoons butter, softened
- 1-1/2 cups powdered sugar
- 1/4 cup cream cheese
- 1/2 teaspoon vanilla

Directions:

- 👤 Using a stand mixer; into the mixing bowl add the warm milk and yeast packet. Stir to combine and let sit for about 5 minutes. Combine the remaining dough ingredients into the bowl and using the "dough hook" mix well. When the dough forms together into a ball and wraps around the hook it will be ready to stop mixing.
- 👤 Take another large bowl and spray it with cooking spray. Place the dough into the bowl and cover it with a thin towel. Place in a warm place for an hour or until the dough doubles in size.
- 👤 When the dough has doubled in size, lightly flour your work surface and rolling pin, and roll out the dough. You will want to roll it into a rectangle about 12 inches wide by 18 inches long and about 1/4 inch thick.
- 👤 Into a small bowl add the filling ingredients and mix until it is creamed well. Spread the mixture evenly on top of the dough.
- 👤 Start rolling the dough into itself from the 12-inch side and roll all the way to the opposite side.
- 👤 Take a sharp knife and cut the dough into 6 even square slices, being careful to not flatten or squish the roll when cutting.
- 👤 Grease a 9×13-inch pan and place the rolls in the pan equal distance apart. Cover with a thin damp towel and place back into a warm place to rise for another 30 minutes, or until they double in size.
- 👤 Preheat oven to 350 degrees and bake for 20 minutes, or until the rolls are golden brown.
- 👤 While the rolls are baking, mix the frosting. Combine all the frosting ingredients together into a mixing bowl and beat well until the frosting becomes light and fluffy.
- 👤 After you remove the rolls from the oven, spread the frosting on top of each bun. Serve warm and Enjoy!

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