

CINNAMON ROLLS (FROZEN BREAD DOUGH)

F EASY

Last Modified: 02/01/2016

PREP: 13+ Hrs
COOK: 30 Min
OVEN: 350

BREADS

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
DOUGH			
1	Loaf	Frozen Bread Dough	Thawed
2	Tbsp	Unsalted Butter (For Baking Dish)	Softened
PLUS			
3	Tbsp	Unsalted Butter (For Dough Wash)	Melted
PLUS			
1	Tbsp	Unsalted Butter (For Thawing Dough)	Softened
1/4	Cup	Caramel Ice Cream Topping	Room Temp
1/3	Cup	Heavy Cream	
CINNAMON FILLING			
1	Tbsp	Ground Saigon Cinnamon	
1/2	Cup	Light Brown Sugar	Packed
1	Sm Pinch	Kosher Salt	
1/2	Cup	Walnuts Or Pecans Or Pistachios	Chopped
2	Tbsp	Unsalted Butter	Softened
CARAMEL TOPPING			
1/4	Cup	Caramel Ice Cream Topping	Room Temp
1/4	Cup	Walnuts Or Pecans Or Pistachios	Chopped
CREAM CHEESE FROSTING			
5	Tbsp	Cream Cheese (Philadelphia)	Softened
3	Tbsp	Whole Milk	
1	Dash	Vanilla Extract	
3/4	Cup	Powdered Confectioners Sugar	Sifted
PREPARATION			
FACTOID	Nothing says Sunday morning like a big pan of warm, gooey, icing-laden Cinnamon Rolls, right? THESE ARE JUST THE TICKET! Quick, easy and extremely decadent.		
TOOLS	1) 2 - Small Mixing Bowls 2) Aluminum Quarter Sheet Pan 3) 9" x 11" Non-Stick Metal Baking Pan 4) Basting Brush		
NOTE	The reason for the Heavy Cream is to create a VERY soft interior to the Rolls.		
HINTS	DOUGH THAWING: Place a frozen Loaf in the center of an aluminum quarter sheet pan on the counter top. Rub the top with softened Butter. Tent loosely with plastic wrap. As soon as it begins to rise, it is thawed. If you're not ready to start, refrigerate it until you are ready.		

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PREP	<p>DISH</p> <p>1) Thaw the Frozen Dough according to the instructions outline above. 2) Lightly grease the baking pan with softened Butter and set it aside.</p>
1	<p>Saturday: Roll the Bread Dough out to an 18" X 6" rectangle and brush with Melted Butter. This Dough does tend to "snap back" as you roll it out. Be persistent, it will eventually surrender.</p>
2	<p>Saturday: In a small mixing bowl, mix the Cinnamon Filling ingredients thoroughly together and sprinkle it evenly over the Dough. Drizzle the Caramel Ice Cream Topping evenly over the surface.</p>
3	<p>Saturday: Tightly roll the Dough into a log, starting at the long edge. Moisten the last edge with a little water to help seal the edge. Cut the log into 12 even 1" thick slices, discarding the ends. Arrange the Rolls, cut sides down, in the prepared baking pan (4 rows of 3 Rolls). Cover with a towel and let them rise in a warm place until they have doubled in volume, about 1 1/2 hours.</p>
4	<p>Saturday: Cover the Rolls with plastic wrap and refrigerate them overnight to allow the flavors to richen.</p>
5	<p>Just Before Baking: Preheat the oven to 350 degrees with a rack just below center.</p>
6	<p>Just Before Baking: Drizzle the Heavy Cream over the top, spreading it out evenly with a basting brush. Sprinkle the top evenly with the chosen Chopped Nuts. Drizzle the top with the Caramel Ice Cream Topping. .</p>
7	<p>Baking: Bake until golden brown, about 25 minutes. Drizzle the Heavy Cream over the top, spreading it out with a basting brush. Sprinkle the top evenly with the chosen Chopped Nuts. Drizzle the top with the Caramel Ice Cream Topping. .</p>
8	<p>FROSTING: In a small mixing bowl, stir the Confectioners' Sugar, Cream Cheese, Milk, and Vanilla Extract until smooth, adding more Milk or Sugar as needed so the mixture is easily drizzled.</p>
SERVE	<p>Place the Rolls on a serving plate and drizzle or spoon the Frosting over the top. Enjoy while still warm.</p>