Cinnamon Rolls

Rolls

2 ¾ cups flour

¼ cup sugar

1 tsp salt

2 ¼ tsp yeast (1 packet)

½ cup whole milk

¼ cup water

3 Tbsp. unsalted butter

1 large egg

Filling

3 Tbsp. unsalted butter, softened

1 Tbsp. ground cinnamon

¼ cup sugar or packed brown sugar

Icing

1 cup powdered sugar

½ tsp vanilla extract

2 to 3 Tbsp. strong brewed coffee or milk

Whisk flour, sugar, salt and yeast together in a large bowl and set aside. Combine milk, water and butter together in a saucepan and heat until the butter is melted. Pour into the dry ingredients and add the egg and stir until it forms a soft dough. On a lightly floured surface, knead the dough for 3 minutes. Place in a lightly greased bowl and cover with plastic wrap and let rest for 10 minutes.

Roll the dough out into a 14 x 8-inch rectangle. Spread the softened butter on top. Mix together the cinnamon and sugar. Sprinkle it all over the dough. Roll up the dough tightly. Cut into 10-12 even rolls and arrange in a lightly greased 9-inch round cake pan or pie dish.

Tightly cover rolls with plastic wrap and allow to rise for 60-90 minutes. After the rolls have doubled in size, preheat oven to 375 degrees and bake for 25-30 minutes until lightly browned.

To make the icing, whisk the powdered sugar, vanilla and coffee/milk together. Drizzle or spread over warm rolls.