

CARTER'S BLONDE CINNAMON ROLLS



Serves : 15

Cook Time : 25-30 Mins



Ingredients:

- About 10 Cups (1200g) all-purpose flour (spoon & leveled)
- 1 Cup (200g) sugar
- 1 Tbsp salt
- 1 Cup warm water (240g)
- 1 1/2 Cup warm milk (360g)
- 2 Tbsp active dry yeast
- 4 eggs + 2 yolks, at room temperature*
- 1-2 Tbsp vanilla bean paste, or extract
- 12 Tbsp (170g) unsalted butter, softened
- 1 Cup (240g) room temp heavy cream for top of rolls before baking*

Filling :

- 1 Cup (200g) sugar
- 1 Cup (200g) brown sugar
- 6 Tbsp Saigon Cinnamon
- 12 Tbsp (170g) very soft unsalted butter

Icing:

- 8 oz package cream cheese (227g)
- 1 Cup (227g) unsalted butter, softened
- 1 tsp maple extract
- 2 Tbsp vanilla bean paste
- 4 Cups (500g) powdered sugar

- Add all ingredients for the dough (except butter) into the bowl of a stand mixer.
- Once combined using dough hook, and ingredients are incorporated, cover with a towel and let sit for 25 minutes.
- Begin kneading (setting 2) and toss butter in Tbsp chunks one at a time. When butter is incorporated, no longer visible, continue kneading 5-8 minutes.
- Transfer dough to an oiled bowl, cover with tea towel or plastic wrap for 1 to 1 1/2 hours.
- After first rise, roll or flatten dough out with hands on an oiled or floured surface into a large rectangle that is about 1/2" thick.
- Spread layer of soft butter to cover the rectangle, then generously sprinkle the sugar and cinnamon.
- Begin rolling by first pinching tightly, then rolling without pulling up on dough.
- Cut or use floss to make 1 1/2"- 2" slices and place in parchment lined baking pan. (I use a 12"x18" sheet cake pan)
- Rise again for 30-45 minutes. Pour room temp heavy cream on top of rolls 3-5 minutes before baking. (About 1 Tbsp of HWC on each roll)
- Bake at 325 (162 Celsius) for 25-30 minutes. Pull out of oven when center of rolls is right about 180, but not higher than 190.
- Prepare icing while baking to add to warm rolls to melt into layers.