

1 CUP OF WARM WATER (110-115°F)  
1 PKG (2-1/4 TSP)  
ACTIVE DRY YEAST  
1/2 CUP WHITE SUGAR  
1/4 CUP PLAIN YOGURT  
2 TSP KOSHER SALT  
2 LARGE EGGS  
6 TBSP UNSALTED BUTTER, MELTED  
5.5 CUPS ALL-PURPOSE FLOUR  
(PLUS EXTRA FOR DUSTING THE SURFACE)  
VEGETABLE OIL FOR GREASING BOWL



### **FILLING INGREDIENTS:**

4 TBSP UNSALTED BUTTER, SOFTENED  
1 CUP BROWN SUGAR  
1-1/2 TBSP CINNAMON  
1 TSP CORNSTARCH



### **ORANGE-ALMOND CREAM CHEESE FROSTING:**

6 OZ CREAM CHEESE (REGULAR)  
2 TBSP UNSALTED BUTTER, SOFTENED  
1-1/4 CUPS POWDERED SUGAR  
1 TEASPOON PURE VANILLA EXTRACT  
1 TEASPOON PURE ALMOND EXTRACT  
1/4 TEASPOON KOSHER SALT  
ZEST OF ONE ORANGE



### **DIRECTIONS:**



**1**

**IN THE BOWL OF A STAND MIXER**, or large mixing bowl, pour the warm water and sprinkle the top with the yeast granules. Allow the yeast to dissolve and bloom without stirring or disturbing the bowl. (If you like, add a pinch of the sugar into the warm water prior to adding the yeast – this provides some food for the yeast.)



**2**

**IN A SEPARATE, SMALL BOWL**, stir together the sugar, yogurt, salt and eggs until evenly combined. Melt the butter, allow it to cool slightly, then add to the yogurt-egg mixture. Pour into the bowl with the yeast and combine on a low setting using the mixer's paddle.



**3**

**ADD 3 CUPS OF THE FLOUR** and beat on a low setting until a thick, even batter is formed. Scrape down the sides of the bowl as needed. Add the remaining flour a cup at a time until a shaggy dough forms.

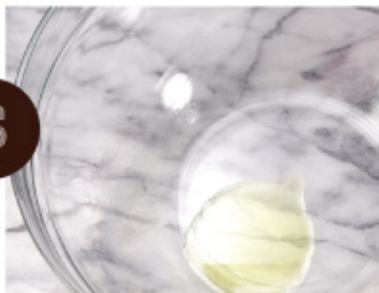


**4**

**CHANGE THE MIXER'S** attachment to the dough hook and knead on the mixer's low setting for 5 minutes. The dough will be a rather sticky one, but becomes less so as it kneads and the glutens form.

**REMOVE THE DOUGH FROM THE MIXING BOWL AND FORM INTO A SMOOTH BALL USING YOUR HANDS. PLACE THE**

**5**



**DOUGH IN A WELL-OILED LARGE BOWL, ROLL IT AROUND SO THAT ALL SURFACES OF THE DOUGH BALL BECOME OILED.** Cover the bowl and allow to rise until doubled in size – about 1 – 1.5 hours depending on the ambient temperature.



**AFTER THE DOUGH'S FIRST, FULL RISE, PUNCH DOWN THE DOUGH IN THE BOWL.** Gather the dough together and with a couple quick kneading motions, reform a compact dough ball. Cover the bowl with plastic wrap and place in the refrigerator for 8 hours, overnight, or up to 48 hours. This refrigeration step allows the yeast fermentation to continue and flavors to deepen. As well, chilled dough is much easier to handle. (It also allows for a quick, do-ahead preparation of the dough and baking at a later time).

## ASSEMBLE:

**7 AN HOUR PRIOR TO SERVING, REMOVE THE DOUGH FROM THE REFRIGERATOR AND KNEAD A FEW TIMES TO ELIMINATE**

**ANY AIR BUBBLES.** Dust the working surface with a small amount of flour to keep the dough from sticking. Press, stretch, and roll the dough into a large rectangle, approximately 16" x 20".



**8 PREPARE THE CINNAMON FILLING BY STIRRING TOGETHER THE BROWN SUGAR, CINNAMON, AND CORNSTARCH UNTIL EVENLY COMBINED.** Ensure that the butter is softened and easily spreadable. Spread the softened butter on the rolled rectangle of dough leaving about an inch margin free of butter. Sprinkle the brown sugar mixture evenly on top of the butter.

**9 BEGINNING ON ONE OF THE DOUGH RECTANGLE'S LONG EDGE, BEGIN ROLLING THE DOUGH.** Place the rolled dough seam-side down.



**10**

**MARK THE DOUGH WITH THE EDGE OF KNIFE AT THE HALFWAY POINT, then the quarter point, etc. until twelve even pieces are marked. With a serrated blade, cut the roll into pieces. Place each piece in a 9" x 13" pan that's well-greased or lined with a sheet of parchment paper.**

**BAKE:**



**11**

**ALLOW THE ROLLS TO RISE FOR ABOUT 30 MINUTES.** Meanwhile, preheat the oven to 350°F. Bake the rolls for 20-25 minutes or until nicely golden brown and the internal temperature of the bread reaches 180°F. Cool on a wire rack.

**WHILE THE ROLLS BAKE, MIX THE FROSTING BY COMBINING THE POWDERED SUGAR WITH THE SOFTENED**

**12**



**WITH THE COULDERED CREAM CHEESE AND BUTTER.** Add the extracts, salt and fresh orange zest and whisk together. Set aside until the rolls have cooled (at least partially), then generously slather on top of the rolls. (If frosting later, store the frosting in the refrigerator.)



### **USA PAN 9 X 13 BAKING PAN:**

This is **THE** ideal pan for baking these cinnamon rolls! The heavy-gauge metal accepts heat evenly and does not warp during baking. It's nonstick surface means that foods release easily after baking and clean-up is easy. The classic size, 9-inches x 13-inches, is not only perfect for cinnamon rolls, but also cakes, brownies and so much more. It's a kitchen essential!