

Cinnamon Rolls perfect for holiday **morning breakfast**



Ingredients

$\frac{1}{4}$ cup water at room temperature
 $\frac{1}{4}$ cup butter, melted
 $\frac{1}{2}$ package instant vanilla pudding mix
1 cup warm milk
1 egg, room temperature
1 tablespoon white sugar
 $\frac{1}{2}$ teaspoon salt
4 cups bread flour
1 (.25 ounce) package active dry yeast
 $\frac{1}{2}$ cup butter, softened
1 cup brown sugar
4 teaspoons ground cinnamon
1 (4 ounce) package cream cheese, softened
 $\frac{1}{4}$ cup butter, softened
1 cup confectioners' sugar
 $\frac{1}{2}$ teaspoon vanilla extract
1 $\frac{1}{2}$ teaspoons milk

Step 1

In the pan of your bread machine, combine water, $\frac{1}{4}$ cup melted butter, vanilla pudding, 1 cup warm milk, egg, 1 tablespoon sugar, salt, bread flour, and yeast. Set machine to Dough cycle; press Start.

Step 2

When Dough cycle has finished, turn dough out onto a lightly floured surface and roll into a 17x10 inch rectangle. Spread with $\frac{1}{2}$ cup softened butter. In a small bowl, stir together brown sugar, cinnamon, and pecans. Sprinkle brown sugar mixture over dough.

Step 3

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13-inch baking pan.

Step 4

Roll up dough, beginning with long side. Slice into 16 one-inch slices; place in prepared pan. Let rolls rise in a warm place until doubled, about 45 minutes.

Step 5

Bake rolls in preheated oven until browned, 15 to 20 minutes.

Step 6

Stir together cream cheese, $\frac{1}{4}$ cup softened butter, confectioners' sugar, vanilla extract, and 1 1/2 teaspoons milk. Remove rolls from oven and let cool until warm; spread frosting over warm rolls.



311 S. County Farm Rd., Suite D | Wheaton, Illinois 60187-2477

Tel: **+1 (630) 752-9505** | Fax: **+1 (630) 752-9626**

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