

Choco Fever Dream

Best Homemade Cinnamon Rolls Recipe

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Dough

- [ ] 4 cups all-purpose flour
- [ ] 1/3 cup granulated sugar
- [ ] 2 1/4 tsp active dry yeast
- [ ] 1 tsp salt
- [ ] 1 cup warm milk
- [ ] 1/3 cup unsalted butter, melted
- [ ] 2 large eggs

Filling

- [ ] 1/2 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 2 tbsp ground cinnamon

Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp melted butter
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Instructions

1. Combine warm milk, sugar, and yeast; let sit 5-10 minutes until foamy.
2. In a large bowl, mix flour, salt, melted butter, eggs, and the yeast mixture; knead until smooth, about 8 minutes.
3. Cover the dough and let it rise in a warm spot until doubled, roughly 1 hour.
4. Punch down the dough, roll into a 12×18-inch rectangle, and spread softened butter over the surface.
5. Mix brown sugar and cinnamon; sprinkle evenly over the buttered dough.
6. Roll tightly, slice into 8 even pieces, place on a greased baking pan, and let rise 30 minutes.
7. Bake at 350°F (175°C) for 20-25 minutes until golden brown.
8. While rolls bake, whisk together glaze ingredients until smooth; drizzle over warm rolls when out of the oven.

Nutrition per serving

350 kcal	6 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, add a tablespoon of flour at a time.
- For extra caramelization, brush the tops with melted butter before baking.
- Allow the glaze to set for a few minutes before serving for a glossy finish.