

Choco Fever Dream

Red Velvet Cinnamon Rolls with Cream Cheese Frosting

30 min Prep time	**20 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Dough

- [ ] 4 cups all-purpose flour
- [ ] 1/2 cup granulated sugar
- [ ] 2 tsp baking powder
- [ ] 1 tsp salt
- [ ] 2 tbsp cocoa powder
- [ ] 2 tsp beet powder (or red food coloring)
- [ ] 1 cup warm milk
- [ ] 1/2 cup melted butter
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract

Cinnamon Filling

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

Cream Cheese Frosting

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup unsalted butter, softened
- [ ] 1 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. In a large bowl whisk together flour, sugar, baking powder, salt, cocoa, and beet powder until evenly combined.
2. In another bowl combine warm milk, melted butter, eggs, and vanilla; pour into the dry mixture and stir until a soft dough forms.
3. Knead on a lightly floured surface for about 5 minutes until smooth; place in a greased bowl, cover, and let rise for 45 minutes, or until doubled.
4. While the dough rises, mix brown sugar, cinnamon, and softened butter for the filling.
5. Roll the risen dough into a rectangle (about 12×18 inches), spread the cinnamon mixture evenly, then roll tightly into a log.
6. Cut the log into 8 equal pieces, place on a parchment-lined baking sheet, and let them rise a second time for 20 minutes.
7. Bake at 350°F (175°C) for 20 minutes, until the tops are set and lightly golden.

8 While still warm, whisk together cream cheese, butter, powdered sugar, vanilla, and a pinch of salt until smooth; drizzle over the rolls.

Nutrition per serving

320 kcal	6 g	42 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a tablespoon of flour at a time.
- For extra shine, brush the tops with melted butter before baking.
- Allow frosting to thicken a few minutes before spreading for a neat glaze.