



ULTIMATE CARAMEL CINNAMON ROLLS W/ CREAM CHEESE GLAZE

Ingredients [makes 18 rolls / 3 8-inch round pans]

Dough:

- * 2 cups warm water (about 1.5 to 2 minutes microwaved on high)
- * 2 tbsp active dry yeast
- * 1/2 cup granulated sugar, divided
- * 2 tsp salt
- * 4 tbs softened unsalted butter, room temp.
- * 1 egg
- * 6 cups unbleached all-purpose flour; extra flour for hands and kneading surface
- * cooking spray, for greasing bowl

Filling:

- * 1/4 cup softened unsalted butter, room temp.
- * 3/4 cup golden brown cane sugar
- * 2 tbsp ground cinnamon

Caramel:

- * 3/4 cups turbinado sugar (I used Sugar in the Raw)
- * 1/2 cup unsalted butter
- * 3 tbsp lukewarm water

Glaze:

- * 4 ounces cream cheese, room temperature
- * 1 cup powdered sugar
- * 1/4 cup (1/2 stick) unsalted butter, room temperature
- * 1/2 teaspoon vanilla extract
- * 1/2 teaspoon lemon juice

Preparation

1. Mix yeast and 1/4 tsp sugar in warm water. Let it sit for 5 minutes. It will look frothy.
2. Stir in the rest of the sugar, salt, and 2 cups of flour.
3. Add egg and butter and mix on low speed. Or stir by hand.
4. Stir in rest of flour by hand. If dough is still sticky add just enough to make it not sticky anymore. Don't over-flour.
5. On a floured surface, knead for 5 minutes.
6. Tuck into a ball and put in an extra large greased bowl. Cover with plastic wrap and put in a warm, draft-free area. [Tip: Warm up your oven, turn it off and wait for 3 minutes, then put the bowl in. It will double in size in 15-20 minutes.] Let the dough rise until doubled in size. Keep an eye on it if you don't want to meet a giant monster in your oven or counter.

7. Punch the dough gently and transfer onto a floured surface. Roll out into an 18×12 inch sheet.

8. Spread the 1/4 cup soft butter evenly on the dough.

9. For the filling, mix the cinnamon and brown sugar, and sprinkle on dough.

10. Roll dough from the long side until the other end. It should look like a log.

11. Using a fresh dental floss, cut into 18 one-inch thick slices. You can use a regular knife but the floss keeps the dough shape better and it won't stick to the dough.

12. For the caramel, dissolve brown sugar and butter in a microwave dish until butter is just melted. Do 20-second increments. If you used turbinado sugar, it will take longer to melt but so worth it!

13. Stir then add 3 tbsp water. The water actually helps everything combine, as you'll find out.

14. Divide and pour the caramel on the bottom of the pan. Sprinkle nuts over caramel, if desired.

15. Divide the dough slices to make rolls. Place 6 rolls for each 8-inch round pan. Cover with plastic wrap and allow to rise for about 45 minutes.

16. Remove plastic wrap and bake in the oven at 325°F for 20 to 22 minutes.

17. Take out of oven and carefully turn each pan of rolls over on a plate. Don't leave to cool in the pan or you'll be scraping your rolls out of it.

18. For the glaze, beat together cream cheese, powdered sugar, butter, lemon juice and vanilla in medium bowl. Using electric mixer, until smooth.

19. Spread glaze on rolls. Serve and enjoy warm.

Tips:

1. Reheat cooked and refrigerated dough in the microwave on high for 30 seconds.

2. You can refrigerate twice-risen dough and bake them the next day.

3. I froze a pan of dough. I'll update this once I bake that to let you know if they're good when the dough is frozen.