

## Soft & Sweet: Peach Cinnamon Rolls with Cream Cheese Frosting

Spiced Peach Cobbler Cinnamon Rolls with Creamy Frosting ??



**OVEN**  
**350°F**

**TIME**  
**55 min**

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### INGREDIENTS

For the Dough:

- 1 cup warm milk (about 110°F)
- 2 tsp active dry yeast
- ... cup granulated sugar
- ... cup melted butter
- 1 tsp salt
- 2 large eggs
- 4 cups all-purpose flour

For the Filling:

- 2 cups diced peaches (fresh, frozen, or canned)
- $\frac{1}{2}$  cup brown sugar
- 2 tsp ground cinnamon

For the Frosting:

- 4 oz cream cheese, softened
- ... cup butter, softened
- 1 cup powdered sugar
- 1 tsp vanilla extract

### DIRECTIONS

- 1.** Prepare the Dough: In a small bowl, combine warm milk, yeast, and a pinch of sugar. Let sit until foamy (about 5 minutes). In a large bowl, mix sugar, melted butter, salt, eggs, and flour. Add the yeast mixture and knead until smooth. Cover and let rise until doubled in size, about 1 hour.
- 2.** Make the Filling: In a medium bowl, mix diced peaches, brown sugar, and cinnamon.
- 3.** Assemble the Rolls: Roll out the dough on a floured surface into a large rectangle (about ...-inch thick). Spread the peach mixture evenly over the dough. Roll tightly from the long edge and cut into 12 even slices.
- 4.** Place the rolls in a greased baking dish, cover, and let rise for 30 minutes.
- 5.** Bake: Preheat oven to 350°F (175°C). Bake rolls for 25 minutes, or until golden brown and bubbling at the edges.
- 6.** Prepare the Frosting: Beat together cream cheese, butter, powdered sugar, and vanilla until creamy and smooth.
- 7.** Frost & Serve: Let rolls cool for a few minutes, then drizzle with frosting while still warm. Serve and enjoy!

### SWAPS & NOTES

**Peaches :** Use canned (drained), frozen (thawed), or fresh diced peaches.

**Add-ins :** Try chopped pecans or a dash of nutmeg in the

filling.

Make it ahead : Prep the rolls the night before and bake in the morning. ??? Directions 1.

Prepare the Dough In a small bowl, combine warm milk , yeast ,

and a pinch of sugar.

### TIPS FOR SUCCESS

Use a serrated knife or unflavored dental floss to cut rolls cleanly.

Don't overfill-peaches release juice during baking.

Let rolls cool slightly before frosting so it doesn't melt off completely. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/soft-sweet-peach-cinnamon-rolls-with-cream-cheese-frosting/>