

Soft and Fluffy Cinnamon Rolls with Chocolate Espresso Filling

Soft, fluffy, gooey, and laced with melty chocolate and a bold espresso kick - these



OVEN
350°F

TIME
10 min

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INGREDIENTS

Dough:

- 2... tsp (1 packet) active dry yeast
 - $\frac{1}{2}$ cup warm milk (110°F)
 - ... cup granulated sugar
 - $\frac{1}{2}$ cup unsalted butter, softened
 - 1 tsp salt
 - 2 large eggs
 - 4 cups all-purpose flour
 - 1 tsp ground cinnamon
- #### Chocolate Espresso Filling:
- ... cup dark brown sugar, packed
 - 2 tbsp unsweetened cocoa powder
 - 1 tbsp espresso powder (or finely ground coffee)
 - 1 tbsp ground cinnamon
 - Pinch of salt
- #### Cream Cheese Glaze:
- 4 oz cream cheese, softened
 - 1 cup powdered sugar
 - 2 tbsp unsalted butter, softened
 - 1 tbsp milk
 - 1 tsp vanilla extract

DIRECTIONS

1. Prepare the Dough: In a small bowl, combine warm milk, yeast, and sugar. Let sit 5-10 minutes until frothy.
2. In a large bowl, mix flour, cinnamon, salt, butter, and eggs. Pour in yeast mixture and mix to form a dough.
3. Knead on a floured surface for 5-7 minutes until smooth. Place in a greased bowl, cover, and let rise 1-2 hours, until doubled.
4. Make the Filling: In a bowl, mix butter, brown sugar, cocoa, espresso powder, cinnamon, and salt into a paste. Stir in chocolate chips. Set aside.
5. Roll & Fill: Punch down the dough. Roll into a 16x12-inch rectangle. Spread filling evenly, leaving a $\frac{1}{2}$ -inch border.
6. Roll tightly from the long side into a log. Slice into 12-15 pieces with a sharp knife or floss.
7. Place into a greased 9x13-inch pan or round cake pans. Cover and let rise 30-45 minutes until puffy.
8. Bake: Preheat oven to 350°F (175°C). Bake rolls for 20-25 minutes until golden on top and cooked through. Let cool slightly.
9. Make the Glaze: In a bowl, beat cream cheese, powdered sugar, butter, milk, vanilla, and salt until smooth.
10. Glaze & Serve: Drizzle glaze over warm rolls. Serve warm and enjoy every gooey bite!

SWAPS & NOTES

Espresso powder : Adds depth, not bitterness - use decaf if needed
Cocoa : Dark or Dutch-processed for intense flavor
Chocolate chips : Semi-sweet balances the richness, but milk or dark also work Dairy-free?

Use plant-based milk, butter, and cream cheese alternatives
Step-by-Step Instructions 1.

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

Let sit 5-10 minutes until frothy.

TIPS FOR SUCCESS

Add ½ tsp espresso powder to the glaze

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

Original recipe: <https://chefmaniac.com/soft-and-fluffy-cinnamon-rolls-with-chocolate-espresso-filling/>