

## Homemade Cinnamon Rolls with Cream Cheese Frosting: Fluffy & Sweet

Cinnamon Rolls with Cream Cheese Frosting



**OVEN**  
**350°F**

**TIME**  
**5-10 min**

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### INGREDIENTS

4 cups all-purpose flour  
2 ... tsp active dry yeast  
1 cup warm milk (105-115°F / 40-46°C)  
¾ cup sugar (granulated)  
1/3 cup unsalted butter, melted  
1 tsp salt  
2 large eggs  
2 tbsp cinnamon (ground)  
1 cup brown sugar (packed)  
1/3 cup butter, softened (not melted)  
4 oz cream cheese, softened  
1/4 cup butter, softened  
1 ¾ cups powdered sugar  
1 tsp vanilla extract  
2 tbsp milk

#### Swaps and Notes:

**Active Dry Yeast:** Ensure your yeast is fresh and active. Instant yeast can be used, but you might not need to proof it in the milk first.

**Warm Milk:** The temperature is crucial for activating the yeast. It should be warm to the touch, but not hot (test on your wrist).

**Unsalted Butter (Dough):** Melted butter adds richness. If using salted butter, reduce the added salt in the dough slightly.

**Eggs:** Large eggs are standard. Ensure they are at room temperature for better incorporation.

**Cinnamon (Filling):** Ground cinnamon is key. You can adjust the amount to your taste.

**Brown Sugar (Filling):** Packed brown sugar creates a rich, moist, and caramel-like filling.

**Softened Butter (Filling):** Softened (room temperature, but not melted) butter is essential for spreading easily on the dough.

**Cream Cheese (Frosting):** Ensure cream cheese is softened to room temperature for a smooth, lump-free frosting. Full-fat cream cheese is recommended for richness.

**Butter (Frosting):** Softened butter is key for a creamy frosting.

**Powdered Sugar (Frosting):** Also known as confectioners' sugar. Adjust quantity based on desired sweetness and thickness.

**Vanilla Extract (Frosting):** Pure vanilla extract offers the best flavor.

**Milk (Frosting):** Add gradually to control the consistency of the frosting.

## DIRECTIONS

1. Let's bake these wonderfully soft and sweet : Cinnamon Rolls!
2. **Activate : Yeast:** In a small bowl, combine the 1 cup of warm milk (105-115°F / 40-46°C) and 2 ... teaspoons of active dry yeast. Gently stir and let it sit for about 5-10 minutes until it becomes frothy. This indicates your yeast is active.
3. **Make : Dough:** In a large mixing bowl (or the bowl of a stand mixer), combine the 4 cups of all-purpose flour, ½ cup granulated sugar, 1 teaspoon salt, 1/3 cup melted unsalted butter, and 2 large eggs. Pour in the frothy yeast mixture. Stir well with a wooden spoon or dough hook until a shaggy dough forms. Transfer to a lightly floured surface or attach the dough hook to your stand mixer. Knead until the dough is smooth and elastic, about 8-10 minutes by hand or 5-7 minutes on medium-low speed in a stand mixer. The dough should be slightly tacky but not sticky.
4. **First : Rise:** Form the kneaded dough into a ball and place it in a large, lightly oiled bowl, turning once to coat. Cover the bowl with plastic wrap or a damp cloth. Let the dough rise in a warm, draft-free place for about 1 hour, or until it has doubled in size.
5. **Prepare : Filling & Roll Dough:** While the dough rises, in a small bowl, combine the 2 tablespoons of ground cinnamon and 1 cup of packed brown sugar for the filling. Once the dough has doubled, transfer it to a lightly floured surface. Roll the dough into a large rectangle, approximately 12x18 inches. Spread the 1/3 cup of softened butter evenly over the entire surface of the dough, leaving about a 1/2-inch border clean on one long edge. Sprinkle the brown sugar and cinnamon

mixture evenly over the buttered dough, gently pressing it down.

6. **Roll & : Cut Rolls:** Starting from the long edge opposite the clean border, tightly roll up the dough into a log. Pinch the seam gently to seal. Using a sharp, un-serrated knife or a piece of unflavored dental floss, cut the log into 12 equal slices (about 1.5 inches thick).
7. **Second : Rise & Bake:** Generously grease a 9x13-inch baking pan. Place the cut cinnamon rolls into the prepared baking pan, leaving a little space between them. Cover the pan loosely with plastic wrap or a damp cloth. Let the rolls rise for another 30 minutes in a warm place, or until visibly puffed. Bake in the preheated oven at 350°F (175°C) for 25-30 minutes, or until the rolls are golden brown on top and cooked through.
8. **Make : Frosting:** While the cinnamon rolls are baking or cooling, prepare the cream cheese frosting. In a medium mixing bowl, beat the 4 oz softened cream cheese and 1/4 cup softened butter using an electric mixer until they are creamy and smooth. Gradually add the 1 1/2 cups powdered sugar, beating until incorporated. Stir in the 1 teaspoon vanilla extract. Add the 2 tablespoons milk, one tablespoon at a time, beating until the frosting is smooth and reaches your desired consistency (thick enough to spread but still creamy).
9. **Frost & : Serve:** Remove the baked cinnamon rolls from the oven. Let them cool in the pan for about 5-10 minutes. While they are still warm, spread the prepared cream cheese frosting generously over the tops of the cinnamon rolls. Serve warm and enjoy!

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## TIPS FOR SUCCESS

**Proper Yeast Activation:** Ensure your milk is the correct temperature and your yeast froths.

**Don't Over-Flour Dough:** Add extra flour sparingly during kneading.

A slightly tacky dough makes softer rolls.

**Tight Roll:** Rolling the dough tightly ensures a beautiful spiral and keeps the filling intact.

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

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