

Homemade Peachy Cinnamon Rolls: Sweet, Fruity & Fluffy

Prepare to be swept away by the sweet aroma and irresistible taste of these



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 packet (2 1/4 teaspoons) instant yeast
- 1/2 cup warm milk (105-115°F / 40-46°C)
- 1/4 cup granulated sugar
- 1/4 cup unsalted butter, melted
- 1 large egg
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 2 cups sliced fresh peaches (peeled if desired, about 2-3 medium peaches)
- 1/2 cup brown sugar, packed
- 1/4 cup butter, softened
- 1 cup powdered sugar
- 2 tbsp milk
- 1/2 tsp vanilla extract

DIRECTIONS

1. Let's get these delicious : Peachy Cinnamon Rolls baking!
2. Activate : Yeast: In a large mixing bowl, combine the 1/2 cup warm milk, 1 packet instant yeast, and 1/4 cup granulated sugar. Stir gently and let it sit for about 5 minutes until the mixture becomes foamy, indicating the yeast is active.
3. Make : Dough: Add the 1/4 cup melted butter, 1 egg, and 1/2 teaspoon salt to the yeast mixture. Whisk gently. Gradually add the 2 cups all-purpose flour to the wet ingredients, mixing with a wooden spoon or a stand mixer with a dough hook until a shaggy dough forms.
4. Knead & : First Rise: Turn the dough out onto a lightly floured surface. Knead for about 5 minutes until it becomes smooth and elastic. Lightly grease a clean large bowl, place the dough in it, and turn once to coat. Cover the bowl with plastic wrap or a clean kitchen towel and allow it to 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 is rising, slice your fresh peaches. Once the dough has risen, punch it down gently to release the air. Turn it out onto a lightly floured surface and roll it into a large rectangle, approximately 12x18 inches. Spread the 1/4 cup softened butter evenly over the dough, leaving a small border at one edge. In a small bowl, mix the 1/2 cup brown sugar and 1 teaspoon ground cinnamon, then sprinkle this mixture evenly over the buttered dough. Evenly spread the 2 cups of sliced peaches over the cinnamon-sugar mixture.

6. **Roll & Slice:** Starting from one long end, tightly roll up the dough into a log. Using a sharp knife or unflavored dental floss, cut the log into 12-15 equal slices (about 1 to 1.5 inches thick).
7. **Second Rise:** Lightly grease a 9x13-inch baking dish. Arrange the sliced rolls in the prepared baking dish, leaving a little space between them. Cover the dish loosely with plastic wrap or a clean kitchen towel and let them rise again for another 30 minutes, or until visibly puffy.
8. **Preheat & Bake:** While the rolls are on their second rise, preheat your oven to 350°F (175°C). Bake the rolls in the preheated oven for 25-30 minutes, or until they are golden brown on top and the peaches are tender.
9. **Prepare Glaze & Drizzle:** While the rolls are still warm (but not piping hot), prepare the glaze. In a small bowl, whisk together the 1 cup powdered sugar, 2 tablespoons milk, and 1/2 teaspoon vanilla extract until smooth. Drizzle the glaze generously over the warm rolls.
10. **Serve:** Allow the glaze to set slightly before serving. Enjoy warm!

SWAPS & NOTES

Yeast: Instant yeast is convenient as it can be mixed directly with dry ingredients, but active dry yeast (activated first in warm milk) also works.

Milk (Dough): Ensure the milk is warm (not hot!) to activate the yeast.

Butter (Dough & Filling): Unsalted butter is preferred to control salt content.

Melted butter for the dough, softened for the filling.

TIPS FOR SUCCESS

Warm Milk, Not Hot: Ensure your milk is warm (105-115°F) to activate the yeast without killing it.

Don't Over-Flour: Use just enough flour on your surface for rolling to prevent sticking, but don't add too much to the dough itself.

Tight Roll: A tight roll ensures beautiful spirals and keeps the filling intact.

Fresh Peaches: While frozen can work, fresh, ripe peaches provide the best flavor and juiciness.

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

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