

## Oreo Cinnamon Rolls Recipe: The Fluffiest, Most Indulgent Brunch Treat

The Ultimate Decadent Oreo-Stuffed Cinnamon Rolls



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Dough:

Warm Milk (2 cups): Aim for about 110°F to keep the yeast happy.

Granulated Sugar (1/2 cup): To feed the yeast and sweeten the bread.

Melted Butter (1/2 cup): For that rich, brioche-like finish.

Active Dry Yeast (2 1/4 teaspoons): One standard packet.

All-Purpose Flour (5 cups): The sturdy base of our rolls.

Salt (1 teaspoon): To balance the sweetness.

For the Filling:

Softened Butter (1/2 cup): Easy to spread is key here.

Crushed Oreo Cookies (1 cup): Pulse them in a food processor until they are fine crumbs.

Brown Sugar (1/2 cup): For a deep, molasses-like sweetness.

Granulated Sugar (1/4 cup): For extra crystalline texture.

Ground Cinnamon (2 teaspoons): Because it wouldn't be a cinnamon roll without it!

For the Glaze:

Powdered Sugar (1 cup): Sifted for smoothness.

Milk (2-3 tablespoons): Adjust for your preferred thickness.

Vanilla Extract (1 teaspoon): Enhances the cream-filling flavor of the Oreos.

## DIRECTIONS

- 1.** Bloom the Yeast: In a large mixing bowl, combine your warm milk, sugar, and melted butter. Ensure the milk isn't too hot, or it will kill the yeast! Sprinkle the yeast on top. Let it sit for 5-10 minutes. When you see a "frothy" or bubbly layer on top, you're ready to go.
- 2.** Mix and Knead: Add the flour and salt to the wet mixture. Stir until a shaggy dough forms. Turn it out onto a floured surface. Knead the dough for 5-7 minutes. You're looking for a smooth, elastic texture that bounces back when poked.
- 3.** The First Rise: Place the dough in a lightly greased bowl and cover it with a clean kitchen towel. Let it rise in a warm, draft-free spot for about 1 hour. It should double in size.
- 4.** Roll and Fill: Punch the dough down to release air. On a floured surface, roll it into a large rectangle (roughly 12x18 inches). Spread that softened butter from edge to edge. In a small bowl, mix your crushed Oreos, sugars, and cinnamon, then sprinkle it generously over the butter.
- 5.** Cut and Second Rise: Starting from the long side, roll the dough into a tight log. Cut into 12 even slices. Place them in a greased 9x13 baking dish. Cover and let them rise again for 30 minutes. Pro Tip: Use unflavored dental floss to cut the rolls for a clean, non-squished edge!
- 6.** Bake to Perfection: Preheat your oven to 350°F (175°C). Bake for 25-30 minutes until the tops are a beautiful golden brown.
- 7.** Glaze and Serve: Whisk your glaze ingredients together. Drizzle it over the rolls while they are

still warm so the icing seeps into those Oreo-filled cracks.

## SWAPS & NOTES

**The Flour:** If you want an even chewier roll, you can substitute the all-purpose flour for bread flour.

**The Cookies:** While I use classic Oreos, Golden Oreos or even Mint Oreos make for a fantastic seasonal variation.

**The Yeast:** If you are using Instant Yeast instead of Active Dry, you can skip the frothing step and mix it directly with the dry ingredients.

**Bloom the Yeast** In a large mixing bowl, combine your warm milk, sugar, and melted butter.

## TIPS FOR SUCCESS

**Don't Over-Flour:** When kneading, add just enough flour so the dough doesn't stick to your hands.

Too much flour leads to a dry, tough roll.

**Room Temperature Butter:** Make sure your filling butter is truly soft.

If it's too cold, you'll tear the delicate dough while trying to spread it.

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

Original recipe: <https://chefmaniac.com/oreo-cinnamon-rolls-recipe-the-fluffiest-most-indulgent-brunch-treat/>