

Loaded Cinnamon Rolls with Cream Cheese Frosting and Pecans

Soft, gooey, and packed with buttery cinnamon-sugar swirls, these



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Dough:

- 4 cups all-purpose flour
- 1 packet (2... tsp) active dry yeast
- 1 cup warm milk (110°F / 45°C)
- 1/3 cup granulated sugar
- 1/3 cup unsalted butter, melted
- 1 teaspoon salt
- 2 large eggs

For the Filling:

- 1/2 cup unsalted butter, softened
- 1 cup packed brown sugar
- 2 teaspoons ground cinnamon

For the Cream Cheese Frosting:

- 4 oz cream cheese, softened
- 1/2 cup unsalted butter, softened
- 1 1/2 cups powdered sugar
- 1/2 teaspoon vanilla extract
- 2-3 tablespoons milk (to thin if needed)

For the Toppings:

- 1/2 cup chopped pecans (toasted for extra crunch)
- 1/4 cup caramel sauce (optional drizzle)

DIRECTIONS

- Step 1: Prepare the Dough: In a small bowl, dissolve yeast in warm milk with 1 tablespoon sugar. Let sit for 5-10 minutes until foamy.
- In a large mixing bowl, combine flour, remaining sugar, melted butter, salt, eggs, and yeast mixture.
- Mix until a dough forms. Knead on a floured surface for 6-8 minutes until smooth and elastic.
- Place in a greased bowl, cover, and let rise 1-1 1/2 hours until doubled in size.
- Step 2: Make the Filling: Mix softened butter, brown sugar, and cinnamon until combined.
- Roll dough into a 16x12-inch rectangle.
- Spread cinnamon-sugar mixture evenly across the dough.
- Roll tightly from the long side and cut into 12 rolls.
- Step 3: Second Rise & Bake: Place rolls in a greased 9x13-inch baking dish. Cover and let rise 30 minutes.
- Preheat oven to 350°F (175°C).
- Bake for 25-30 minutes until golden brown and cooked through.
- Let cool slightly before frosting.
- Step 4: Make the Cream Cheese Frosting: Beat cream cheese and butter until smooth. Add powdered sugar and vanilla. Mix until creamy, adding milk as needed to reach a spreadable consistency.
- Spread generously over warm rolls so it melts slightly into every swirl.
- Step 5: Add Toppings: Sprinkle with toasted pecans and drizzle with caramel sauce for the ultimate loaded finish.

