

These Cinnamon Rolls Rise Overnight - and Bake Up Flawless

There are several reasons why this overnight cinnamon roll recipe stands out from the rest:



OVEN
350°F

TIME
20 min

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INGREDIENTS

4 cups all-purpose flour
1 cup whole milk
1/2 cup granulated sugar
1/2 cup unsalted butter, softened
2 large eggs
1 packet (2 1/4 teaspoons) active dry yeast
1 teaspoon salt
1 tablespoon ground cinnamon
1/2 cup brown sugar
1/4 cup raisins or nuts (optional)
1 cup powdered sugar (for icing)
2 tablespoons milk (for icing)

DIRECTIONS

1. **Activate the : Yeast:** In a small bowl, combine warm milk (about 110°F) and sugar. Sprinkle the yeast on top and let it sit for about 5-10 minutes until frothy.
2. **Mix the : Dough:** In a large mixing bowl, combine flour and salt. Add the softened butter, eggs, and the yeast mixture. Mix until a dough forms.
3. **Knead the : Dough:** Transfer the dough to a floured surface and knead for about 5-7 minutes until smooth and elastic. Place it in a greased bowl, cover with plastic wrap, and let it rise for 1 hour or until doubled in size.
4. **Prepare the : Filling:** In a small bowl, mix together brown sugar, cinnamon, and optional raisins or nuts.
5. **Roll : Out the Dough:** Once the dough has risen, punch it down and roll it out into a rectangle about 1/4 inch thick. Spread softened butter over the surface and sprinkle the cinnamon-sugar mixture evenly.
6. **Shape the : Rolls:** Starting from one long edge, roll the dough tightly into a log. Cut into 12 equal pieces and place them in a greased baking dish.
7. **Overnight : Rise:** Cover the dish with plastic wrap and refrigerate overnight. This allows the rolls to rise slowly.
8. **Bake the : Rolls:** The next morning, preheat your oven to 350°F. Remove the rolls from the fridge and let them sit at room temperature for about 30 minutes. Bake for 25-30 minutes until golden brown.
9. **Make the : Icing:** While the rolls are baking, whisk together powdered sugar and milk until smooth. Drizzle over warm rolls before serving.

TIPS FOR SUCCESS

Use Fresh Yeast: Always check the expiration date on your yeast.

Fresh yeast will ensure your rolls rise beautifully.

Experiment with Flavors: Try adding orange zest to the dough or chocolate chips to the filling for a unique twist.

Make Ahead: You can prepare the dough and filling a day in advance, then assemble and refrigerate overnight for an even quicker morning prep.

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

Original recipe: <https://chefmaniac.com/these-cinnamon-rolls-rise-overnight-and-bake-up-flawless/>