

Clone of a Cinnabon

Recipe adapted for food processor by Brenda Williams

Ingredients:

¼ cup warm water (110°F)
2 ½ teaspoons bread machine yeast
½ cup white sugar, divided
4 ½ cups bread flour
1 teaspoon salt
¾ cup warm milk (110°F)
2 eggs, room temperature
⅓ cup margarine, melted

1 cup brown sugar, packed
2 ½ tablespoons ground cinnamon
⅓ cup butter, softened

1 (3 ounce) package cream cheese, softened
¼ cup butter, softened
1 ½ cups confectioner's sugar
½ teaspoon vanilla extract
⅛ teaspoon salt

Instructions:

1. In a 2-cup liquid measure, dissolve yeast and 1 tablespoon sugar in warm water. Let stand until foamy, about 5 minutes. Place flour, salt, and remaining sugar in work bowl fitted with the dough blade. Process to combine, about 20 seconds.
2. Stir milk, eggs and melted margarine into yeast mixture. With motor running, pour liquid mixture through the small feed tube as fast as the flour absorbs it. Process until dough cleans the sides of the work bowl, then process for 45 seconds to knead dough. Transfer to a bowl. Put in a warm place until doubled in size, about 1 ½ hours.
3. After dough has doubled, turn out onto a lightly floured surface, cover and let rest for 10 minutes.
4. In a small bowl, combine brown sugar and cinnamon.
5. Roll dough into a 16 X 21- inch rectangle. Spread dough with ⅓ cup butter and sprinkle evenly with brown sugar/cinnamon mixture. Roll up dough and cut into 12 rolls. Place rolls in lightly greased 9 x 13 inch baking pan. Cover and let rise until doubled in size, about 30 minutes. Meanwhile, preheat oven to 400 °F.
6. Bake rolls until golden brown, about 15 minutes. While rolls are baking, beat together cream cheese, ¼ cup butter, confectioner's sugar, vanilla extract, and salt. Spread frosting on warm rolls before serving.