

The BEST Cinnamon Rolls You'll Ever Eat!

INGREDIENTS:

For the dough:

- $\frac{3}{4}$ cup warm milk (whole milk or 2% preferred)
- 2 $\frac{1}{4}$ teaspoons quick rise or active yeast
- $\frac{1}{4}$ cup granulated sugar
- 1 egg plus 1 egg yolk, at room temperature
- $\frac{1}{4}$ cup unsalted butter, melted
- 3 cups bread flour, plus more for dusting
- $\frac{3}{4}$ teaspoon salt

For the filling:

- $\frac{2}{3}$ cup dark brown sugar (light brown sugar also works)
- 1 $\frac{1}{2}$ tablespoons ground cinnamon
- $\frac{1}{4}$ cup unsalted butter, softened

For the cream cheese frosting:

- 110-115 grams cream cheese softened
- 3 tablespoons unsalted butter, softened
- $\frac{3}{4}$ cup powdered sugar / icing sugar
- $\frac{1}{2}$ teaspoon vanilla extract

COBB ACCESSORIES:

- Fenced Roast Rack
- Bread Tin

METHOD:

Depending on where you are cooking from, take note that this recipe has ingredients that need to be warmed prior to setting the dough and cooking the cinnamon rolls.

1. Warm milk to around 43°C (110 degrees F). It should be like warm bath water. Transfer warm milk into a bowl and sprinkle yeast on top. Add in sugar, egg, egg yolk and melted butter. Mix with whisk until well combined. Next stir in flour and salt with a wooden spoon until a dough begins to form.
2. Sprinkle some flour on tabletop and knead dough with your hands for 8-10 minutes. Dough should form into a nice ball and be slightly sticky. If it's TOO sticky (meaning it's sticking to the table, add in 2 tablespoons more bread flour.)
3. Transfer dough ball to a well-oiled bowl, cover with plastic wrap and a warm towel. Allow dough to rise for 1 hour to 1 $\frac{1}{2}$ hours, or until doubled in size. Timing is more or less dependent on the humidity and temperature outside.
4. After dough has doubled in size, transfer dough to a well-floured surface and roll out into a 14x9 inch rectangle (roughly). Spread softened butter over dough, leaving a $\frac{1}{4}$ inch margin at the far side of the dough.
5. In a small bowl, mix together brown sugar and cinnamon. Use your hands to sprinkle mixture over the buttered dough, then rub the brown sugar mixture into the butter.

6. Tightly roll dough up, starting from the 9-inch side and place seam side down making sure to seal the edges of the dough as best you can. You will probably need to cut off about an inch off the ends of the dough as the ends won't be as full of cinnamon sugar as we'd want it to be.
7. Cut into 1 inch sections with a serrated knife or floss. You should get 9 large pieces however usually 8 will fit into the COBB Bread Tin comfortably.
8. Place cinnamon rolls in your greased Bread Tin (you could also line the Bread Tin with baking paper as well, in case any of the filling ends up leaking out). Cover with plastic wrap and a warm towel and let rise again for 30-45 minutes.
9. Light your CobbleStone and allow to burn for 5 minutes.
10. Remove plastic wrap and towel and place the Bread Tin on top of the Fenced Roast Rack and Griddle on the COBB cooker.
11. Cover COBB with the Dome and bake cinnamon rolls for 20-25 minutes or until just slightly golden brown on the edges. You want to underbake them a little so they stay soft in the middle, that's why we want them just slightly golden brown. Remember that each time you lift the Dome to check your cinnamon rolls, you lose heat so try to rather look at the progress through the holes in the Dome until you feel comfortable that they are ready.
12. Allow them to cool for 5-10 minutes before frosting (remember to remove them from the Griddle even though you have lifted the Dome).
13. To make the frosting: In a bowl combine cream cheese, butter, icing sugar and vanilla extract. Beat until smooth and fluffy. Spread over cinnamon rolls and serve immediately. Enjoy!

Notes: To make your cream cheese frosting thinner, simply add a little more milk depending on your preference.