

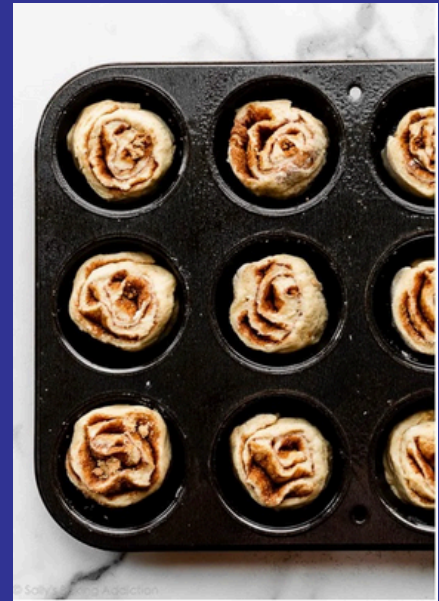
## Homemade Cinnamon Rolls Muffins

Recipe by *Sally's Baking Addiction* (40 minutes)

### What do we need?

#### Dough Ingredients:

- 2 and  $\frac{3}{4}$  cups of flour, plus more as needed for rolling
- $\frac{1}{4}$  cup granulated sugar
- 2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon salt
- 1 large egg
- $\frac{3}{4}$  cup buttermilk, cold
- 5 Tablespoons unsalted butter, melted & slightly cooled



#### Filling Ingredients:

- 3 Tablespoons unsalted butter, extra softened
- $\frac{1}{3}$  cup packed light or dark brown sugar
- 1 Tablespoon ground cinnamon

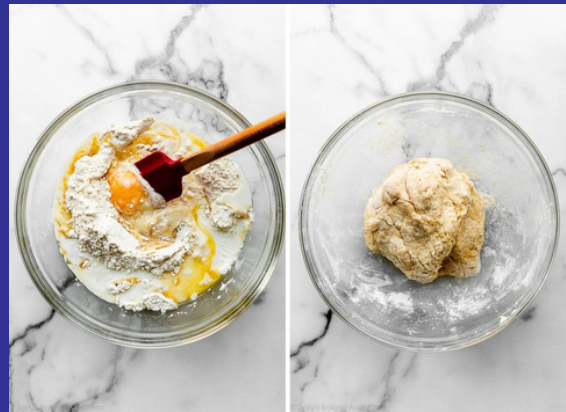
#### Cream Cheese Icing Ingredients:

- 4 ounces full-fat brick cream cheese, softened to room temperature
- 2 Tablespoons butter, softened to room temperature
- $\frac{2}{3}$  cup confectioners' sugar
- 1 teaspoon pure vanilla extract



## What do we do?

1. Preheat the oven to 375°F and grease a 12 ct. muffin tin with cooking spray.
2. **To make the dough:** Whisk the flour, granulated sugar, baking soda, and salt together. Add the egg, buttermilk, and melted butter. Mix with a wooden spoon or spatula until the dough forms. The dough will be very soft and slightly sticky. If it's too sticky and won't roll, add more flour, 1 tbsp. at a time until it is workable.
3. Place dough on a floured surface (parchment paper) and, using a lightly floured rolling pin, roll dough into a 10x14-inch rectangle.
4. Fill the rolls: Once the dough is rolled out into a rectangle, spread softened butter (the softer it is, the easier to spread) all over the dough.
5. Mix the brown sugar and cinnamon together. Sprinkle all over the top of the dough.



6. Roll the dough up tightly into a ~ 14-inch log. Using a sharp knife, cut the into 12 rolls and arrange in the muffin tin.

7. **Bake the rolls:** Bake for ~20 minutes until lightly browned around the edges. If you notice the tops are getting too brown too quickly, loosely tent the pan with aluminum foil and continue baking. Remove the pan from the oven and place on a wire rack as you make the icing.



8. **Make the icing:** In a medium bowl using a handheld mixer, beat the cream cheese on high speed until smooth and creamy. Add the butter and beat until smooth and combined, then beat in the confectioners' sugar and vanilla until combined.

9. Use a knife or spatula to spread the icing over the warm rolls, and serve immediately.

