

Sourdough Cinnamon Rolls

Perfect for a special morning or holiday.

Prep + Rise + Bake time: about 5 hours

This will make 12 large, fluffy cinnamon rolls with lots of filling and extra icing.

**You can bake ahead of time and store covered on the counter. Wait to put the icing on until you want to serve them.*

To reheat the cinnamon rolls before you add the icing, put them in a 325 degree F oven for about 10 minutes. Take them out and add the icing.

Dough

- 383 grams (3 ¼ cups) of all-purpose flour
- 227 grams (1 cup) ripe (fed) sourdough starter
- 170 grams (¾ cup) of lukewarm whole milk
- 1 large egg
- ¼ cup unsalted butter softened
- 50 grams (¼ cup) granulated sugar
- 1 1/2 teaspoons salt
- 1 teaspoon instant yeast

Filling

- 300 grams (¾ cup) brown sugar, packed
- 85 grams (⅓ cup) all-purpose flour
- 2 tablespoons cinnamon
- ¼ teaspoon salt
- 1 pinch of nutmeg
- 2 tablespoons melted unsalted butter

Icing

- ❑ 340 grams (3 cups) confectioners' sugar
- ❑ 1/8 teaspoon salt, optional
- ❑ 3 tablespoons melted unsalted butter
- ❑ 3/4 teaspoon vanilla extract
- ❑ 2-3 tablespoons whole milk

To make the dough:

- You can use your stand mixer or mix by hand.
- Mix the dough ingredients together EXCEPT the salt and yeast.
- You'll end up with a sticky dough, mix it together for about 3 minutes to get all the flour incorporated.

Let the dough autolyze:

- Add the yeast and salt to the top of the dough. Don't mix in yet.
- Let the dough rest for 20 minutes.
- After the 20 minute mark, mix in the salt and yeast and mix for about 3 minutes. The dough will be very sticky.

Let the dough rest for 4 hours:

- Cover the dough and let it rest in a warm place for about 2 hours around 75 degrees F.
- Perform 3 stretch and folds within that 2 hour rest period. This will make your dough more flexible and stretchy.

To make the filling:

Combine all the filling ingredients in a medium bowl.

Prep the dough for the filling:

- Lightly flour a work surface and turn the dough out onto the flour.
- Shape into a rectangle and roll out to a 14x 20 inch rectangle.

Add the filling to the dough:

- Sprinkle the filling on the dough, don't be afraid to use all of the filling.
- Try to spread it evenly leaving about ½ inch dough on all 4 sides.

Roll the dough:

- Roll from the 'short' 14-inch side.
- As you roll, the roll will lengthen and that's what you want.
- You want the roll to go from 14 inches to about 18 inches.
- This will give you good, thick cinnamon rolls.

Cut the rolls:

- Cut the log into twelve even slices and place them 9x13 pan lined with parchment paper that comes up the sides.
- Cover the pan with plastic wrap and let the buns rise on the counter until they're puffy for about 2 hours.

Bake:

- Preheat your oven to 400 degrees F.
- Bake 18 to 20 minutes, until lightly golden. If your oven runs hot, watch the buns.
- They will continue to cook when taken out of the oven for a bit.
- You want to avoid them getting too brown.
- Remove the buns from the oven and let them cool in the pan for about 10 minutes before icing.

To make the icing:

- Combine all the icing ingredients and mix together until well incorporated.
- I like to add the confectioners' sugar $\frac{1}{3}$ at a time, mixing each portion completely before adding the next.