



Perfectly Pillowy Cinnamon Rolls

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**

All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

INGREDIENTS *(total amount needed for the class)*

- King Arthur Unbleached Bread Flour: 360g
(3 cups+ 1 tablespoon)
- Instant or active dry yeast: 2 teaspoons
- Salt: 2 ½ teaspoons
- Granulated sugar: 25g (2 tablespoons)
- Brown sugar: 107g (½ cup)
- Confectioners' sugar: 170g (1 ½ cups)
- Ground cinnamon: 3 to 4 teaspoons
- Vanilla extract: ½ teaspoon
- Whole milk: 292g (1 ¼ cups)
- Unsalted butter: 113g (1 stick), at room temperature

EQUIPMENT

- Scale (preferred) or measuring cup set
- Stand mixer with dough hook (highly recommended)
- Measuring spoons
- Liquid measuring cup
- Mixing bowls, assorted sizes
- Small saucepan
- Whisk
- Silicone spatula
- Pastry brush
- Bench knife and bowl scraper
- Serrated knife (or dental floss)
- Baking sheet pan
- Parchment paper or pan spray
- Plastic wrap

Perfectly Pillowy Cinnamon Rolls

YIELD: 8 LARGE ROLLS

INGREDIENTS - TANGZHONG

- 119g (½ cup) whole milk
- 23g (3 tablespoons) King Arthur Unbleached Bread Flour

INGREDIENTS - DOUGH

- 159g (⅔ cup) whole milk
- 300g (2 ½ cups) King Arthur Unbleached Bread Flour
- 25g (2 tablespoons) sugar
- 1 teaspoon salt
- 2 teaspoons yeast
- 57g (4 tablespoons) unsalted butter, at room temperature

INGREDIENTS - FILLING

- 14g (1 tablespoon) unsalted butter, melted
- 107g (½ cup) brown sugar
- 15g (2 tablespoons) King Arthur Unbleached Bread Flour
- 8-10g (3-4 teaspoons) cinnamon
- Pinch of salt

INGREDIENTS - ICING

- 21g (1 ½ tablespoons) unsalted butter, melted
- ½ teaspoon vanilla extract
- 170g (1 ½ cup) confectioners' sugar
- Pinch of salt
- 14-28g (1-2 tablespoons) milk, enough to thin to desired consistency

INGREDIENTS - GLAZE

- 21g (1½ tablespoons) unsalted butter, melted

DIRECTIONS

TANGZHONG

1. Combine both the ingredients in a small saucepan, and whisk until no lumps remain.
2. Place the saucepan over medium heat and cook the mixture, stirring regularly, until thickend and paste-like. The whisk will leave lines on the bottom of the pan. This should take 1 to 3 minutes, depending on the strength of your burner.
3. Remove from the heat and transfer to the stand mixer bowl.

DOUGH

1. Add the ingredients to the mixer bowl in the order listed. The heat from the Tangzhong will help warm the cold milk.
2. Using the dough hook, mix on low speed to bring the dough together.
3. Once the dough has come together, increase speed to medium continue mixing until the dough is smooth and elastic. This process should take about 10 to 12 minutes.
4. Shape the dough into a ball, place back in the bowl and cover with plastic.
5. Let the dough rise until it is puffy but not necessarily doubled in bulk, about 60 to 90 minutes (depending on the warmth of your kitchen).

RECIPE CONTINUED ON NEXT PAGE...

Perfectly Pillowy Cinnamon Rolls (cont)

FILLING

1. While the dough is rising, put the melted butter into a medium bowl and add the remaining ingredients, stirring until the mixture is the texture of damp sand. Set aside.
2. Line a baking sheet with parchment paper or grease lightly.

ASSEMBLY & BAKE

1. When the dough is ready, transfer the dough to a lightly floured work surface and press it into a 10"x12" rectangle, about ½" thick.
2. Sprinkle the filling over the dough, covering all but a ½-inch strip along one long side.
3. Starting with the filling-covered long side, roll the dough into a log. Pinch the seam together to seal.
4. Using a serrated knife or dental floss, cut the dough into 8 even rolls.
5. Place rolls onto the prepared baking sheet, spacing them at least 2" apart; a 3-2-3 arrangement works well.
6. Cover the rolls with lightly greased plastic wrap and let them rise for 30 to 60 minutes. The rolls should be puffy and the dough should not bounce back immediately when gently pressed.
7. While the rolls rise, preheat the oven to 375°F/190°C.
8. Bake for 14 to 18 minutes, until light golden brown.
9. Remove from the oven and brush the hot rolls with 21g (1 1/2 tablespoons) of melted butter. Let cool for 10 to 15 minutes before icing.

ICING

1. Combine the melted butter with the remaining icing ingredients in a medium bowl, mixing until smooth.
2. Ice the rolls and serve immediately. If you're planning to serve the rolls later, wait to ice them until just before serving. Store icing at room temperature, covered, until ready to use.
3. Cool cinnamon rolls completely before wrapping in plastic, or an airtight container. Store at room temperature for 4 to 5 days. Freeze for longer storage.

For filling variations, try adding one of the following:

- ½ teaspoon orange zest
- 85g (½ cup) mini chocolate chips
- 75g (½ cup) dried cranberries or raisins
- 57g (½ cup) chopped pecans, walnuts, or nut of your choice
- You may also substitute other spices for the cinnamon. We recommend reducing strong flavors such as nutmeg or ginger to ½ teaspoon.

For cream cheese icing:

Stir in 57 to 90g (4 to 6 tablespoons) softened cream cheese. The softer the cream cheese, the easier it will be to incorporate. Omit the milk, unless the icing is too thick for your liking. If that's the case, add the milk, 1 teaspoon at a time, to get the consistency you prefer.

*Many people want to turn this recipe into an overnight cinnamon roll recipe. We recommend making and baking the rolls in advance. The rolls stay wonderfully soft for at least 3 days. The best way to enjoy them for breakfast is to bake them the day before. After they have cooled completely, store them tightly wrapped and un-iced at room temperature overnight. The next morning lightly cover the rolls with foil and warm them in a 300°F/150°C oven for 5 to 10 minutes or until warmed through. Ice them and enjoy.