

Massive Cinnamon Roll

September 28th, 2024

This recipe serves: 12

Prep Time: 12:00

Cook Time: 01:00

How do you improve on the perfect Cinnamon Roll recipe? By making a single large Roll. This recipe is a variation of Grandma's Famous Cinnamon Rolls recipe. The finished Cinnamon Roll will contain around 4 pounds of cinnamon-sugary goodness.

Ingredients:

Vegetable Oil or Butter to coat the inside of the cake pan.

Dough: Dry Ingredients

4 Cups (17.5 Ounces/500 Grams) All Purpose Flour

2 Tablespoons Yeast

1/2 Teaspoon Salt

Dough: Wet Ingredients

1.25 Cups + 2 Tablespoons Milk, heated to 95° to 110° F.

1 Egg

2 Tablespoon Brown Butter

1/3 Cup (76 Grams) Sugar

Filling

2 Tablespoons Brown Butter

3/4 Cup White Sugar

1.5 Tablespoons Cinnamon Powder

Glaze

8 Ounces softened Cream Cheese or Neufchatel Cheese

8 Ounces (112 Grams) Confectioners' Sugar (Powdered Sugar)

1 Orange, zested and juiced

1 Teaspoon Vanilla Extract

1/2 Teaspoon Salt

Directions:

In a mixer or bread maker, mix the dry ingredients (the Flour, Yeast, and Salt).

In a separate bowl, mix the warm Milk and sugar. Stir until the Sugar is dissolved.

Whisk in the Egg to ensure the Milk, Eggs, and Sugar are fully integrated.

Add the Wet ingredients into the Dry ingredients.

Mix well and then knead for a minute or two, until all of the Flour is fully integrated.

The dough should be quite sticky. Keep your work surface lightly floured to make the dough easier to work with.

In order to ensure a tender final product, **DO NOT OVERWORK THE DOUGH.**

Separate the dough into 4 equally-sized dough balls.

Roll out each Dough Ball into a large rectangle, about 1/8 inch thick and about 3 or 4 inches wide by 18 inches long.

NOTE: DO NOT ALLOW THE STRIPS TO BE WIDER THAN 4 INCHES.

Use additional Flour, as needed to ensure that the Dough does not stick to the table or the rolling pin.

After rolling out the Dough Sheets, brush (or use your clean hands) to cover each Dough Sheet with Brown Butter.

Spread about 1/2 Tablespoon Brown Butter on each of the 4 Sheets.

Sprinkle each of the 2 Tablespoons of Sugar/Cinnamon mixture on each of the 4 Sheets.

Ensure that the Butter, Sugar, and Cinnamon are spread all the way to the edges of each rolled-out Dough Sheet.

Start at one end and of the first flattened Dough Sheet and roll it up into a large roll. Connect the next Dough Sheet and

continue to wrap it around the first Cinnamon Roll. Roll the remaining 2 Dough Sheets around the Cinnamon Roll in the same way.

Line an 8 or 10 inch springform pan with parchment paper. Place the Cinnamon Roll into the springform pan.

Cover the Cinnamon Roll with a tea towel or plastic wrap and put it in a warm place (around 100° F.). Let the Dough rise for 2 hours or, you can give your Dough a more mature flavor by refrigerating it overnight, in an airtight container.

Cooking Instructions:

Remove the Dough from the refrigerator and allow it to warm-up to room temperature.

Pre-heat the oven to 350 F.

Fill an 8x8 inch cake pan with water and place in the bottom of the Oven. This will help prevent the Cinnamon Roll from drying out while it cooks.

When the Dough reaches room temperature, cover the Cinnamon Roll with aluminum foil and place into the heated oven , above the water tray.

Bake the Cinnamon Roll for 50 minutes, the internal temperature of the Cinnamon Roll should reach 190° F.

Remove the Cinnamon Roll from the oven and cool.

Meanwhile, mix the Glaze until smooth and creamy.

Microwave the glaze for 30 seconds. Separate the glaze into 2 equal portions.

Pour and spread 1/2 of the glaze over the Cinnamon Roll liberally, ensuring that the top of the Cinnamon Roll is fully covered with glaze.

Slice the Cinnamon Roll into wedge-shaped slices and serve warm.

Drizzle about 1 Tablespoon of Glaze across each plate to decorate the plate.

Serve the Cinnamon Roll slice on top of the Glaze, and serve additional Glaze on the side.