

# Cinnamon Rolls



## Ingredients

- 1 package (1/4 ounce) active dry yeast
  - 1 cup warm 2% milk (110° to 115°)
  - 1/2 cup sugar
  - 1/3 cup butter, melted
  - 2 large eggs, room temperature
  - 1 teaspoon salt
  - 4 to 4-1/2 cups all-purpose flour
- 

- **filling:**

- 3/4 cup packed brown sugar
  - 2 tablespoons ground cinnamon
  - 1/4 cup butter, melted, divided
- 

- **frosting:**

- 1/2 cup butter, softened
  - 1/4 cup cream cheese, softened
  - 1/2 teaspoon REYNA VANILLA GOURMET
  - 1/8 teaspoon salt
  - 1-1/2 cups confectioners' sugar
- 

## Directions

1. Dissolve yeast in warm milk. In another bowl, combine sugar, butter, eggs, salt, yeast mixture and 2 cups flour; beat on medium speed until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).
2. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Mix brown sugar and cinnamon. Punch down dough; divide in half. On a lightly floured surface, roll 1 portion into an 11x8-in. rectangle. Brush with 2 tablespoons butter; sprinkle with half the brown sugar mixture to within 1/2 in. of edges. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 8 slices; place in a greased 13x9-in. pan, cut side down. Cover with a kitchen towel. Repeat with remaining dough and filling. Let rise in a warm place until doubled, about 1 hour. Preheat oven to 350°.
4. Bake until golden brown, 20-25 minutes. Cool on wire racks.
5. For frosting, beat butter, cream cheese, vanilla and salt until blended; gradually beat in confectioners' sugar. Spread over tops. Refrigerate leftovers.