



## Easy Cinnamon Rolls (from scratch)

**Author:** Sally **Prep Time:** 1 hour, 40 minutes

**Cook Time:** 25 minutes **Total Time:** 2 hours, 5 minutes

**Yield:** 10-12 rolls

*These easy cinnamon rolls are perfect for yeast beginners because they only require 1 rise. You have a few options for toppings. The recipe below includes a simple cream cheese icing, but we also love these with the coffee icing or vanilla icing that's included in the recipe Notes below.*

## Ingredients

### Dough

2 and 3/4 cups (344g) **all-purpose flour** (spooned & leveled), plus more as needed

1/4 cup (50g) **granulated sugar**

1/2 teaspoon **salt**

3/4 cup (180ml) **whole milk**

3 Tablespoons (43g) **unsalted butter**

2 and 1/4 teaspoons **Platinum Yeast from Red Star** or any instant yeast (*1 standard packet*)

1 large **egg**, at room temperature

### Filling

3 Tablespoons (43g) **unsalted butter**, extra softened

1/3 cup (67g) packed light or dark **brown sugar**

1 Tablespoon **ground cinnamon**

### Cream Cheese Icing

4 ounces (113g) full-fat block **cream cheese**, softened to room temperature

2 Tablespoons (28g) **unsalted butter**, softened to room temperature

2/3 cup (80g) **confectioners' sugar**

1 teaspoon **pure vanilla extract**

## Instructions

- 1 **Make the dough:** Whisk the flour, sugar, and salt together in a large bowl. Set aside.
- 2 Combine the milk and butter together in a heatproof bowl. Microwave or use the stove and heat until the butter has melted and the mixture is warm to the touch (about 110°F/43°C, no higher). Whisk in the yeast until it has dissolved. Pour mixture into the dry ingredients, add the egg, and stir with a sturdy rubber spatula or wooden spoon OR use a stand mixer with a paddle attachment on medium speed. Mix until a soft dough forms.
- 3 Transfer dough to a lightly floured surface. Using floured hands, knead the dough for 3-5 minutes. You should have a smooth ball of dough. If the dough is super soft or sticky, you can add a little more flour. Place in a lightly greased bowl (I use non-stick spray), cover loosely, and let the dough rest for about 10 minutes as you get the filling ingredients ready.
- 4 **Fill the rolls:** After 10 minutes, roll the dough out in a 14×8-inch (36×20-cm) rectangle. Spread the softened butter on top. Mix together the cinnamon and brown sugar. Sprinkle it

all over the dough. Roll up the dough to make a 14-inch log. Cut into 10–12 even rolls and arrange in a lightly greased 9- or 10-inch round cake pan, pie dish, or square baking pan.

- 5 **Rise:** Cover the pan with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the rolls to rise in a relatively warm environment for 60–90 minutes or until double in size. (For a tiny reduction in rise time, see my answer to *Where Should Dough Rise?* in my Baking with Yeast Guide.)
- 6 **Bake the rolls:** After the rolls have doubled in size, preheat the oven to 375°F (190°C). Bake for 24–27 minutes, or until lightly browned. If you notice the tops are getting too brown too quickly, loosely tent the pan with aluminum foil and continue baking. If you want to be precise about their doneness, their internal temperature taken with an instant read thermometer should be around 195–200°F (91–93°C) when done. Remove pan from the oven and place pan on a wire rack as you make the icing. (You can also make the icing as the rolls bake.)
- 7 **Make the icing:** In a medium bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, 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. Using a knife or icing spatula, spread the icing over the warm rolls and serve immediately.
- 8 Cover leftover frosted or unfrosted rolls tightly and store at room temperature for a day or in the refrigerator for up to 5 days.

## Notes

- 1 **Make Ahead Instructions:** This dough can be made the night before through step 4. Cover with plastic wrap and let rest in the refrigerator overnight. The next morning, remove from the refrigerator and allow to rise in a warm environment, about 1 hour. Continue with step 6.
- 2 **Make Ahead Instructions – Freezing:** You can freeze the rolls for up to 3 months, and I recommend a few different methods. The first method is to freeze them after shaping, before they rise (before step 5). Thaw in the refrigerator overnight, then let rise for 1.5–2 hours at room temperature before baking. The second method is to par-bake the risen rolls for 10 minutes, let cool completely, then cover and freeze. Thaw in the refrigerator overnight, then let sit at room temperature for 30 minutes before baking. Finish baking at 375°F (190°C) for around 15 minutes. You can also freeze fully baked rolls. See *How to Freeze Cinnamon Rolls* for more details about all of these methods.
- 3 **Special Tools** (affiliate links): Electric Stand Mixer or Glass Mixing Bowl with Silicone Spatula/Wooden Spoon | Rolling Pin | 9- inch Round Cake Pan, 9-inch Pie Dish, or 9-inch Square Baking Pan | Instant Read Thermometer | Cooling Rack | Electric Mixer (Handheld or Stand) for icing | Icing Spatula
- 4 **Yeast:** I highly recommend instant yeast. If you only have active dry yeast, you can use that instead. Active dry and instant yeast can be used interchangeably in recipes (1:1). Active dry yeast has a moderate rate of rising and instant dry yeast has a faster rate of rising; active dry yeast will take longer to raise the dough.
- 5 **Milk:** This recipe used to call for 1/2 cup (120ml) milk and 1/4 cup (60ml) water. The rolls taste much richer using all milk, and that is what I recommend. Whole milk or even buttermilk are ideal for this dough. If needed, you can substitute 3/4 cup (180ml) lower-fat or nondairy milk.
- 6 **Coffee Icing (or Vanilla Icing):** Whisk 1 cup (120g) confectioners' sugar, 1/2 teaspoon pure vanilla extract, and 2–3 Tablespoons (30–45ml) strong brewed coffee together until smooth. Or swap milk for coffee for regular vanilla icing. Drizzle over warm rolls.
- 7 Reference my Baking with Yeast Guide for answers to common yeast FAQs.

Find it online: <https://sallysbakingaddiction.com/easy-cinnamon-rolls-from-scratch/>