




SUNDAY CINNAMON ROLLS

Makes 9 • Preparation time **20 minutes** • Rising and baking time **2 hours 10 minutes** • 

WHAT YOU NEED

For the dough

- 1 cup milk
- 3 Tbsp butter (room temperature)
- 2 tsp instant dry yeast
- 3 Tbsp castor sugar
- 2 eggs, lightly whisked
- 3 cups plain flour, plus more for dusting
- ½ tsp salt

For the filling

- ½ cup dark brown sugar
- 1 Tbsp ground cinnamon
- 3 Tbsp butter (room temperature)
- ½ cup toasted and roughly chopped pecan nuts

For the frosting

- 1 tub (250 g) cream cheese
- ½ cup icing sugar
- 2 Tbsp maple syrup or milk
- 1 tsp vanilla paste

WHAT TO DO

Warm the milk and butter together in a saucepan over low heat until the butter has just melted (it should be warm, not hot). Remove from the heat, pour into a large mixing bowl and add the yeast.

Add the castor sugar and eggs, and whisk gently until combined. Sift in the flour and salt, and mix with a wooden spoon until the dough comes together in a rough ball. Transfer to a lightly floured surface, or a stand mixer with a dough hook attachment, and knead for 5 minutes, or until smooth and springy. Add a little extra flour if needed. Cover the bowl with a damp tea towel and leave in a warm place to rise for 1 hour, or until doubled in size.

Roll the dough out on a lightly floured surface into a rectangle about 30 × 20 cm.

Whisk together the filling ingredients in a mixing bowl until smooth. Spread the mixture evenly over the rectangle of dough before rolling tightly into a log, along the longer side. Trim the ends of the log to neaten, then cut into 2–3 cm rounds. Place the rounds of dough in a lightly greased and lined 20–25 cm square baking tin. Cover again with the damp tea towel and leave to rise for another 45 minutes. You can prepare the dough ahead of time – just cover and refrigerate overnight, then leave to rise the following day.

Preheat the oven to 180°C. Bake for 25–30 minutes, until just golden. While the rolls are in the oven, prepare the frosting. Whisk all the frosting ingredients together until smooth.

When the rolls are ready, remove from the oven and allow to cool for 5 minutes. Then, drizzle over the frosting and serve warm.