

How To Make Cinnamon Scrolls



How to make cinnamon scrolls is a delightful endeavor that combines the warm, comforting aromas of cinnamon and sugar with the joy of baking. These sweet rolls, often topped with creamy icing, are perfect for breakfast, brunch, or a snack. Whether you're a seasoned baker or a beginner, this guide will take you through the steps to create perfect cinnamon scrolls at home. Let's dive into this delicious recipe!

Ingredients Needed

Before you start baking, it's essential to gather all the necessary ingredients. Here's what you will need:

For the Dough:

- 4 cups all-purpose flour
- 1 packet (2 1/4 teaspoons) active dry yeast
- 1/2 cup granulated sugar
- 1 cup warm milk (110°F or 43°C)
- 1/3 cup unsalted butter, melted

- 2 large eggs
- 1 teaspoon salt

For the Filling:

- 1/2 cup unsalted butter, softened
- 1 cup brown sugar, packed
- 2 tablespoons ground cinnamon

For the Cream Cheese Frosting:

- 4 oz cream cheese, softened
- 1/4 cup unsalted butter, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1-2 tablespoons milk (for consistency)

Step-by-Step Instructions

Now that you have all your ingredients ready, let's walk through the process of making cinnamon scrolls.

1. Prepare the Dough

1. In a small bowl, dissolve the yeast in warm milk. Let it sit for about 5-10 minutes until it becomes frothy.
2. In a large mixing bowl, combine the flour, sugar, and salt.
3. Make a well in the center of the dry ingredients and add the melted butter, eggs, and the yeast mixture.

4. Mix the ingredients until a dough forms. You can use a stand mixer with a dough hook or knead by hand on a floured surface for about 5-7 minutes until smooth and elastic.
5. Place the dough in a greased bowl, cover it with a clean kitchen towel, and let it rise in a warm place for about 1-1.5 hours, or until it has doubled in size.

2. Make the Filling

1. In a medium bowl, mix together the softened butter, brown sugar, and cinnamon until well blended. This mixture should be spreadable.

3. Roll Out the Dough

1. Once the dough has risen, punch it down to release the air. Transfer it to a floured surface.
2. Roll the dough out into a rectangle, approximately 16x24 inches (40x60 cm), about 1/4 inch thick.
3. Spread the cinnamon filling evenly over the dough, leaving a small border around the edges.

4. Roll and Cut the Scrolls

1. Starting from one long edge, carefully roll the dough tightly into a log.
2. Once rolled, pinch the seam to seal it. Using a sharp knife or a dental floss, cut the log into 12 equal pieces.
3. Place the scrolls in a greased baking dish, leaving some space between each one for expansion.

5. Second Rise

1. Cover the scrolls with a kitchen towel and let them rise for another 30-45 minutes, or until they are puffy.

6. Baking the Cinnamon Scrolls

1. Preheat your oven to 350°F (175°C).
2. Bake the cinnamon scrolls for 25-30 minutes, or until golden brown.
3. Remove them from the oven and allow them to cool for about 10 minutes before frosting.

Making the Cream Cheese Frosting

While your cinnamon scrolls are cooling, it's the perfect time to prepare the frosting. Here's how to do it:

1. In a medium bowl, beat the softened cream cheese and butter together until smooth and creamy.
2. Add the powdered sugar and vanilla extract, mixing until well combined.
3. If the frosting is too thick, add milk a tablespoon at a time until you reach your desired consistency.

Frosting Your Cinnamon Scrolls

Once your scrolls have cooled slightly, it's time to indulge in some delicious frosting.

1. Spread the cream cheese frosting generously over the warm cinnamon scrolls, allowing it to melt slightly into the rolls.
2. For an extra touch, sprinkle some chopped nuts or a sprinkle of cinnamon on top.

Serving and Storing Your Cinnamon Scrolls

Cinnamon scrolls are best served warm but can also be enjoyed at room temperature.

Serving Suggestions:

- Serve with a cup of coffee or tea for a delightful breakfast or snack.
- Pair with fresh fruit for a more balanced meal.

Storing Leftovers:

- Store any leftover cinnamon scrolls in an airtight container at room temperature for up to 3 days.
- You can also freeze them. Wrap each scroll individually in plastic wrap and place them in a freezer-safe bag. They can be frozen for up to 2 months.
- To reheat, thaw and warm them in the oven or microwave until just heated through.

Conclusion

Making cinnamon scrolls is not only a rewarding baking project but also a delicious treat that can bring joy to any occasion. With just a few simple ingredients and steps, you can create these delightful rolls that are sure to impress your family and friends. So, gather your ingredients and start baking - the sweet aroma of cinnamon scrolls will fill your kitchen and warm your heart! Enjoy your homemade cinnamon scrolls fresh from the oven, and don't forget to share them with your loved ones!

Frequently Asked Questions

What ingredients do I need to make cinnamon scrolls?

To make cinnamon scrolls, you'll need all-purpose flour, sugar, yeast, milk, butter, eggs, cinnamon, and salt. For the filling, you may also want brown sugar and more butter.

How long does it take to prepare cinnamon scrolls from scratch?

Preparing cinnamon scrolls from scratch typically takes about 2 to 3 hours, including mixing, kneading, rising time, and baking.

Can I use a bread machine to make cinnamon scrolls?

Yes, you can use a bread machine to prepare the dough. Just follow the machine's instructions for dough preparation, then roll it out, fill it, and shape it into scrolls before baking.

What is the best way to ensure my cinnamon scrolls rise properly?

To ensure your cinnamon scrolls rise properly, make sure to use fresh yeast, let the dough rise in a warm, draft-free area, and allow enough time for the dough to double in size.

Can I make cinnamon scrolls ahead of time?

Yes, you can prepare cinnamon scrolls ahead of time. You can either shape them and refrigerate them overnight before baking or freeze them after baking for later enjoyment.

What can I use as a substitute for butter in cinnamon scrolls?

You can substitute butter with margarine, coconut oil, or a vegan butter alternative in your cinnamon scroll recipe.

How can I make my cinnamon scrolls extra gooey?

To make your cinnamon scrolls extra gooey, you can add a drizzle of cream cheese frosting on top after baking or increase the amount of brown sugar and butter in the filling.

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