

# The BEST Cinnamon Rolls

*From the kitchen @ HammersNHugs.com*



## Ingredients:

### *DOUGH:*

2.5 t yeast

1t salt

½ c sugar

4c flour

2 eggs

1 stick butter, softened

1 c milk

### *FILLING:*

⅓ c butter, softened

1 c brown sugar

2 ½ T cinnamon

### *FROSTING:*

¼ c butter, softened

1 ½ c powdered sugar

½ t vanilla

⅛ t salt

3 oz cream cheese, softened

## Directions:

Put dough ingredients into bread machine according to recommended order of your machine. Press dough cycle. After dough doubles roll out into a large rectangle and spread softened butter for the filling over the dough using a brush. Mix the brown sugar and cinnamon and sprinkle over dough. All 3 ingredients can be mixed and spread using a spatula as well. Use a pizza cutter and cut into 12 long strips. For 24 smaller cinnamon rolls cut each long strip in half. Roll each strip and place into 9x13 or larger baking pan. Bake at 400 for 20 minutes. Do NOT overbake! Spread frosting over while warm.

## To Freeze:

Rolls can be made the night before and placed in the fridge. Get out 30 minutes prior to baking. Rolls can be frozen for up to 1 month after baking in freezer/microwave safe glass container.