



# Bread Machine & Baking Videos with Ellen Hoffman

## Ellen's Cinnamon Rolls

1

- 210g milk
- 1 egg, beaten
- 435g Bread flour
- 42g sugar
- 5g salt
- 58g unsalted butter (I used 78g this time and liked it better.)
- 3g yeast
- Extra egg for egg wash

For cinnamon rolls:

Spray a 9 x 13 oven safe casserole with nonstick spray.

Divide dough into thirds on floured surface. Put two of the dough balls aside.

Roll dough into a rectangle or oval.

Spread liberally with softened (but not melted) butter.

Sprinkle liberally with cinnamon sugar mixture.

Roll dough tightly, and cut into rolls. I make mini cinnamon rolls so I cut the rolls about ½-¾ inch thick. Lay in pan, leaving a little space between.

Go on to second dough ball and third dough ball. When all rolls are cut, redistribute so they are even in the pan.

Turn your oven on to 170 for ONE MINUTE and turn it off.

Put tray in warmed oven and let rise for 45 minutes. (Since the oven is draft free, I don't bother to cover my dough.)

Remove from oven, preheat oven to 350.

Brush cinnamon rolls with egg wash (Egg wash is one egg beaten with about a tablespoon of tap water. I never measure the water.)

Bake for approximately 25 minutes. Watch after 15 so they don't get too brown.

For glaze, pour about 2 cups of powdered sugar into a bowl or large measuring cup. Add a splash of vanilla and a couple tablespoons of milk. Mix and add more milk to get desired consistency. Drizzle over cinnamon rolls. I never make a thick frosting. These cinnamon rolls are gooey and decadent enough without covering them with a blanket of frosting.

For Dinner rolls, use dough, shape as you wish. I use muffin tins and put three little 1" doughballs in each well. Let rise and bake same as above. Egg wash and add sesame seeds or other seeds if desired.



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Cool 2-3 hours and put in heavy duty plastic freezer bag and freeze same day as baked to preserve freshness. Take out rolls as needed to defrost or toast.