

Giant Cinnamon Rolls

Ingredients-Filling

- 2/3 cup Granulated Sugar
- 4 teaspoons Ground Cinnamon
- 6 tablespoons Melted Butter

Ingredients-Glaze

- 2 cups Powdered Sugar
- 1/4 cup Milk
- 2 teaspoons Vanilla

Ingredients-Dough

- 1/2 cup Warm Water
- 2 tablespoons Yeast
- 1 $\frac{1}{4}$ cups Milk
- 1 large Egg
- 1 teaspoon Salt
- 1/3 cup Sugar
- 1/4 cup Vegetable Oil
- 4 $\frac{1}{2}$ cups All-Purpose Flour

Steps ([Video](#))

1. Mix Cinnamon & Sugar for filling—set aside.
2. Begin dough: Add Warm Water and Yeast to mixer bowl—mix until yeast is dissolved.

3. Mix in the Milk, Egg, Salt, Sugar, and Vegetable Oil.
4. Add Flour and mix until fully incorporated—about 2 minutes.
5. Dough will be soft and sticky.
6. Cover mixer bowl with plastic and let rise in a warm place for 60 minutes.
7. Remove dough to well-floured surface.
8. Roll dough to approximately an 18" x 22" rectangle.
9. Cover top side of dough with Melted Butter—clean hands work the best.
10. Then sprinkle cinnamon-sugar mixture over butter.
11. Beginning at one end of dough, carefully roll dough as tightly as possible into a log shape.
12. Cut log into 12 rolls—I like to use my bench scraper, but a sharp knife will work.
13. Place rolls cut-side down on parchment-lined baking sheet.
14. Carefully flatten (smash down with hand) each roll.
15. Cover with plastic and let rise in warm place for 60 minutes.
16. Bake rolls in pre-heated 400 F oven for about 15 minutes.
17. While rolls are baking, combine the glaze ingredients and mix well.
18. Remove pan from oven.
19. Carefully grab ends of parchment paper and slide paper with rolls onto wire rack.
20. Immediately spoon glaze on each roll.
21. Let rolls cool for at least 10 minutes.
22. Serve warm or cold.