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
- 1¼ cups Milk
- 1 large Egg
- 1 teaspoon Salt
- 1/3 cup Sugar
- 1/4 cup Vegetable Oil
- 4½ 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 an18" 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.