

## **Adult Category: Cinnamon Buns**

Makes 12 large buns.

### **Dough**

- 1 cup lukewarm milk
- 2 large eggs, at room temperature
- 1/3 cup unsalted butter, cut up
- 4 1/2 cups King Arthur Unbleached All-Purpose Flour
- 1 3/4 teaspoons salt
- 1/2 cup granulated sugar
- 2 1/2 teaspoons instant yeast or active dry yeast

### **Filling**

- 1/3 cup unsalted butter, softened
- 1 cup brown sugar, packed
- 3 tablespoons ground cinnamon

### **Icing**

- 6 tablespoons (generous 1/3 cup) cream cheese, softened
- 1/4 cup unsalted butter, softened
- 1 1/2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract

### **Directions**

1. To make the dough: Mix together and knead all of the dough ingredients — by hand, mixer, or bread machine — to make a smooth, soft dough. Place the dough in a lightly oiled bowl, turn to grease all sides, cover the bowl, and let the dough rise for 60 minutes, or until it's nearly doubled in bulk.
2. To fill and shape the buns: Gently deflate the dough, and transfer it to a lightly greased work surface. Roll the dough into a 16" x 21" rectangle. Spread the dough with the 1/3 cup butter. Mix the brown sugar and cinnamon, and sprinkle it evenly over the dough. Starting with a short end, roll the dough into a log and cut it into 12 slices. Place the buns in a lightly greased 9" x 13" pan. Cover the pan and let the buns rise until they're nearly doubled, about 30 minutes. While the buns are rising, preheat the oven to 400°F. Uncover the buns, and bake them until they're golden brown, about 15 minutes.
3. To make the icing: In a small bowl, beat together the cream cheese, butter, sugar, and vanilla. Remove the buns from the oven. Spread the icing on the buns while they're warm.

Please bring 6 cinnamon rolls on a disposable plate, wrapped in plastic wrap, along with the label from a bag of King Arthur Flour.