

# Sticky Cinnamon Rolls

**A sweet, cinnamon-packed bun dripping with decadent cream cheese icing. Not one to be missed.**

Makes: 12 buns

Preparation time: 20 minutes excl. proving time

Baking time: 15 minutes

## Ingredients

### Dough

240g milk  
65g butter  
2 eggs  
1 tsp salt  
650g cake flour  
100g sugar  
10g instant dry yeast

### Filling

250g brown sugar, light or dark  
65g butter, room temperature  
2 ½ Tbsps cinnamon

### Icing

250g light brown sugar  
55g butter  
125g cream cheese  
1 cm vanilla bean  
1/8 tsp salt

## Method

Dough:

- Weigh milk and butter into TM mixing bowl.
- Heat **3 mins/50°C/speed 1**.
- In order on list, add remaining dough ingredients.
- Process **15 secs/speed 7** to mix.
- Knead **2 mins/closed lid position/Interval speed**.
- Turn dough out into a lightly buttered bowl. Cover and leave to prove until double in size.
- Roll out dough onto a lightly floured surface to a 35 x 50cm rectangle. Prepare the filling.

Filling:

- Weigh the filling ingredients into TM bowl. Mix **10 secs/speed 4** until creamy.
- Spread filling evenly out onto dough.
- Roll dough from long side like a Swiss roll. Cut into 12 evenly sized rolls. Place on a lightly greased 23 x 33cm baking tin lined with baking paper. Cover and let rise for 30 minutes. Meanwhile preheat oven to 200°C.
- Bake for 15 minutes until golden. While baking, prepare icing.

Icing:

- In a clean, dry TM bowl, mill sugar and vanilla bean together **20 secs/speed 9**.
- Add butter, cream cheese and salt. Heat **2 mins/37°C/speed 2**.
- As soon as rolls are out of the oven, spread icing over.
- Enjoy while still warm.

Thank you to **Denise Roos** for sharing this recipe with us. Denise is one of our new consultants who joined our team with loads of enthusiasm and spirit. Congratulations on all your sales so far Denise. You're a champ.  
Source of recipe: [recipecommunity.com.au](http://recipecommunity.com.au)



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