

Make It Yourself

A DELICIOUS ESSENTIAL THAT'S BETTER HOMEMADE THAN STORE-BOUGHT. WE'LL PROVE IT. THIS MONTH: CINNAMON ROLLS

By Grace Elkus

ACTIVE TIME **25 MINUTES**
TOTAL TIME **3 HOURS,**
20 MINUTES
SERVES **12**

DOUGH

3¾ cups plus 3 Tbsp. all-purpose flour, divided, plus more for work surface
¼ cup granulated sugar
2¼ tsp. active dry yeast (from 1 envelope)
1½ tsp. kosher salt
1 cup whole milk
6 Tbsp. unsalted butter, plus more for bowl
2 large eggs, beaten, at room temperature

FILLING AND ICING

½ cup (1 stick) unsalted butter, at room temperature, plus more for dish
½ cup packed light brown sugar
¼ cup granulated sugar
2 Tbsp. ground cinnamon
¼ tsp. kosher salt
⅔ cup powdered sugar
4 oz. cream cheese, at room temperature
2 Tbsp. whole milk, at room temperature

DOUGH

WHISK ½ cup water and 3 tablespoons flour in a small microwave-safe bowl. Microwave on high until mixture thickens to a paste, about 1 minute, stirring halfway through; set aside. Whisk sugar, yeast, salt, and remaining 3¾ cups flour in a large bowl. Heat milk and

butter in a medium saucepan over medium-low, undisturbed, until butter melts, about 5 minutes. Remove from heat; let cool for about 5 minutes.

ADD warm milk mixture, flour paste, and eggs to flour-yeast mixture; stir with a wooden spoon until a shaggy dough forms. Turn dough out onto a lightly floured surface; knead until smooth, 5 to 6 minutes, dusting surface with more flour if sticky. Wipe bowl clean and lightly coat with butter. Place dough in bowl and turn to coat. Cover with plastic wrap; let rise in a warm place until doubled, about 1½ hours.

FILLING AND ICING

GREASE a 13-by-9-inch baking dish with butter. Turn dough out onto a lightly floured surface. Roll into a 16-by-11-inch rectangle. Stir together butter, brown sugar, granulated sugar, cinnamon, and salt in a medium bowl; spread evenly to edges of dough. Roll into a log lengthwise and cut crosswise into 12 2-inch pieces. Place rolls in prepared baking dish about ½ inch apart. Cover loosely with plastic wrap; let rise until rolls are puffed and touching, about 1 hour.

PREHEAT oven to 375°F. Uncover rolls and bake until golden, 25 to 30 minutes. Let cool for 5 minutes.

STIR together powdered sugar and cream cheese in a medium bowl until combined. Whisk in milk until smooth. Spread icing over warm rolls.

