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| Cinnamon Rolls 24 rollsIngredients:28 grams yeast1 cup warm water4 eggs – beaten1 cup oil½ cup sugar1-1/2 teaspoons salt1 cup milk9 cups flour**Filling:**1 stick butter – melted1 cup brown sugar2 tablespoons cinnamon  A close up of a piece of cake on a plate  Description automatically generated**Frosting:**½ stick butter – soft8 ounces cream cheese3-1/2 cups powder sugar1 teaspoon almond extract1 tablespoon vanilla bean pasteDirections:Add yeast and warm water to stand mixer. Let stand 5 minutes until is blooms. Add eggs, oil, sugar, salt, milk and last the flour. Mix with dough hook until the dough comes together. Remove and place in clean bowl. Let rise about 1 hour, until doubled in size. Half dough. Roll out 1 portion at a time. Place half the melted butter and half cinnamon and brown sugar on top. Roll and cut into 12 portions. Let rise an additional hour. Bake for 15-17 minutes. Cool. To frost, combine the butter, cream cheese and using a hand mixer, mix until smooth. Add the powder sugar, vanilla bean paste, and almond extract. Remembering that you can always add more milk, but can’t take away, so a little bit at a time. Mixing again with the hand mixer, until it comes together as a smooth frosting. |  |

