

CINNAMON ROLL MUFFINS

INGREDIENTS

2 1/4 teaspoons dry active yeast
1/2 cup granulated sugar, divided
1 cup warm milk (approximately 110F)
2 eggs, room temperature
1/3 cup butter, melted
1 teaspoons salt
4 1/2 cups bread flour

For the filling

1 cup brown sugar, packed
2 1/2 tablespoons ground cinnamon
1/2 cup butter, softened

for the glaze

1/2 cup confectioners sugar
4 tablespoons milk

DIRECTIONS

Dissolve the yeast and 1/4 cup of the granulated sugar in the warm milk in a large bowl and let stand for about 10 minutes until foamy.

Mix in the eggs, butter, salt, and other 1/4 cup of granulated sugar. Add flour and mix until well blended and the dough forms a ball. Put in a bowl, cover and let rise in a warm place until doubled in size (about one hour).

After the dough has doubled in size, turn it out onto a lightly floured surface, cover and let rest for 10 minutes. In a small bowl, combine brown sugar and cinnamon. Line muffin pan with liners, and lightly spray over the top of them with cooking spray.

Roll dough into a 12x24 inch rectangle. Spread dough with softened butter and sprinkle evenly with sugar/cinnamon mixture. Roll up dough and cut into 24 rolls.

Place each roll in a muffin liner. Cover and let rise until nearly doubled, about 30 minutes. Meanwhile, preheat oven to 400F.

Bake rolls in preheated oven until golden brown, about 10-12 minutes. Cool in muffin pan for 5 minutes before removing to cool on a wire rack.

In the meantime, make the glaze. Combine confectioners sugar and milk in a small bowl and whisk until well combined. It should be thin. Immediately after removing muffins from pan, drizzle glaze over them (it should melt and more or less disappear.)