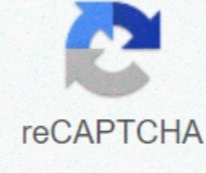




I'm not robot



Continue

Clone of a cinnabon uk

► I can't bake very often anymore. I spend my days playing in children's pools, swinging, sliding, and where Titus pulls me (literally pulls me to what he wants/where he wants to go now haha). Every time of life is so different and I'm just soaking it up. Maybe one day I'll be posting new recipes every week, who knows. For now, I'll just pop in every time I actually bake something worth sharing. And these cinnamon rolls are definitely worth sharing! When Jason begged/guilted me to make him some cinnamon rolls, I decided to try a new recipe. It's similar to my long-time favorite cinnamon roll recipe, but with more filling. Guys, these could be the best cinnamon rolls I've ever made! I'm going to try them on some more family in a few weeks and I'll report back if they're the new favorite! Enjoy! Clone of a Cinnabon for dough: 1 cup hot milk (110 degrees F) 2 eggs, room temperature 1/3 cup butter, melted 4 1/2 cups bread flour 1 teaspoon salt 1/2 cup white sugar 2 1/2 teaspoons active dry yeast for filling: 1 cup brown sugar, packed 2 1/2 tablespoons ground cinnamon 1/2 cup butter, softened for freezing: 3 ounces cream cheese, softened 1/4 cup butter, softened 1 1/2 cups confectioners' sugar 1/2 teaspoon vanilla extract 1. Dissolve the yeast in warm milk. Set aside for ~5 minutes until foaming. In a bowl with a mixer with a dough hook, mix the flour with the salt. Add sugar, melted butter, eggs, and dissolved yeast mixture. Knead at low speed for 5 minutes, until the dough becomes smooth and elastic. Place in a greased bowl and cover with plastic wrap. Let the dough rise until it doubles in size. 2. After the dough has doubled in size turn it on a lightly floured surface. In a small bowl, mix the brown sugar with the cinnamon. 3. Roll the dough into a 16x21 inch rectangle. Spread the dough with 1/2 cup butter and sprinkle evenly with a sugar/cinnamon mixture. Wrap the dough and cut into 12 rolls. Place rollers in a lightly oiled 9x13 inch baking pan. Cover and let rise until almost doubled, about 30 minutes. Meanwhile, preheat the oven to 350 degrees F. 4. Bake the rolls in a preheated oven until golden brown, 17-20 minutes. While the rolls are baking, beat together cream cheese, 1/4 cup butter, sugar confectioners, and vanilla extract. Spread the frosting on hot rolls before serving. * Customized by Allrecipes If you like this recipe, you can also enjoy: Go to Recipe Recipe This post may contain affiliate sales links. You're welcome my disclosure policy. These cinnamon rolls are the ultimate Cinnabon clone. Smooth, soft, and completely homemade. Throw away your old recipes because you'll never need another Cinnamon Roll Recipe again! Delicious served with baked bacon oven and my easy breakfast pot. Cinnabon Cinnamon Roll Recipe Ok Guys, HERE HEY, Homemade Cinnamon Cinnamon Rolls Me I'm pretty sure this is the most anticipated recipe I've hyped up in a very long time-and for good reason! These cinnamon rolls are absolutely heavenly and I've worked hard, making over 200 cinnamon rolls, trying to get this recipe as close to Cinnabon as I can. To give you an idea of what I've been up to and why it took me so long to finally publish this, let me explain my whole process. Cloning the Cinnabon Cinnamon Roll First googled the ingredients of Cinnabon. After a few minutes, I found them. All companies have published their actual ingredient list SOMEWHERE. If it's not on the internet, go to the store and ask. These days, most companies have their nutritional information online. I found Cinnabon here. I also found a bunch of cloned recipes online that ironically had almost none of the real ingredients found in one of these divine cinnamon rolls. A real clone? I don't think so. Once I had this list, I reduced it by taking out all the preservatives and things that most people wouldn't have at hand, like whey, egg powder, potassium sorbe, and yellow #5. Then from here I went through the list again and decided which ingredients were used for what. Flour-goes to dough, brown sugar-goes to stuffing, etc. Also having the ingredients listed in order from most to less helped quite a bit. (Legally, all companies are required to list their ingredients in order for most to be used less.) As soon as I understood all this, I started testing. After 6 huge batches, I think I got a very good clone. If you're going to make a clone, use this recipe! It's the closest, next best thing using all the same ingredients. Key ingredients that need ok, folks, let me get you ready for this. While this list may seem a little long, it's really bare basics. Lots of cupboard staples! Most of you will already have the main ingredients needed for homemade cinnamon rolls. Here's what you'll need: For the dough-hot water + active dry yeast-since this is an enriched dough, I like to give the yeast a head start by shielding it into some warm water, crystalline sugar to keep the dough sweet and help the yeast rise/buttermilk. Of all the cloned recipes I looked through online, DO imprints of them had no buttermilk! If you search for Cinnabon's secret ingredient on YouTube, you'll find the creator talking about its ingredient. It never says what it is, but buttermilk matches What he was saying! egg-used structure/canola oil- adds a soft texture to the cinnamon roll dough/all purpose flour + salt- any yeast bread product out there absolutely needs flour for gluten (rubber texture) and salt to taste. For cinnamon sugar filling-softened margarine (or butter)- Cinnabon ingredients list requires margarine, so that's what I used, but of course butter is a perfect perfect brown sugar-brown sugar will work here, but I prefer light ground cinnamon-I like the spicy of Saigon cinnamon, but if you have simple old cinnamon in your cupboards, use this. (Did you know that cinnabon sources and imports their own cinnamon?) cornstarch- a bit of a strange ingredient for cinnamon rolls, I know, but it helps with maintaining the cinnamon roll that fills the role as they bake. For the cream cheese cream freeze cream cheese -use at room temperature so that it is mixed in perfectly without pieces/softened margarine (or butter)- again, use butter if margarine isn't your margarine extract- for delicious corn syrup flavor/corn- makes our freeze really brilliant lemon juice - adds a little extra zing that you can't get from cream cheese alone, powdered sugar- for a non-grainy sweetness that merges beautifully into this icing on a cinnamon roll. How to Make Cinnamon Rolls The biggest thing to remember when making homemade Cinnamon Rolls is to have patience. Nothing about this recipe is hard to say, but there are many steps. Go on with it! You can absolutely follow this recipe and end up with a pan of Cinnamon Rolls just as beautiful as mine! I give you a lot of directions below, but there's a whole lot more to the printable recipe card at the bottom of this post. Make the dough-Start by protecting the yeast in hot water with a sprinkle of sugar. Then add in half flour, more sugar, buttermilk, canola oil and egg. Knead by hand or use the dough hook attachment in your base mixer. Once all is incorporated, slowly add more flour little by little until the dough pulls away from the sides and the bowl looks clean. The dough should be sticky, but it doesn't stick enough to stick to your fingers when touched. You can use the full 4 1/2 to 5 cups flour. You can use more, you can use less. Just keep watching for these visual cues. Knead for 5 minutes at low speed. Once the dough is kneaded, transfer the dough to the oiled bowl, cover with plastic wrap and a towel and go up 2 hours or until doubled in size. Filling and shaping rolls Once the cinnamon roll dough has doubled in size, gently punch it down and roll it out on a floured work surface to be a 20x30 inch rectangle... or as close as possible to it. Do not sweat if it is 1-2 inches shorter. I ended up cutting a portion of dough from one end and patching at the other end-not biggie. Mix the brown sugar, cinnamon and cornflour together in a small bowl. Set aside. Apply margarine all over the flattened dough, leaving a 1-inch strip all over the bottom untouched. Toss the filling over the margarine and spread it around to create a uniform layer. As you can see, we still leave that 1-inch strip of dough completely alone. Gently press the sugar into the margarine with a rolling pin. Wrap the dough towards us, ending with the simple dough dough of this log file. Cut log into 2-inch cinnamon rolls and place in oiled baking pans. Cover and increase 1-2 hours. Get up, baby, get up! This Cinnamon Roll Recipe uses an extremely enriched dough. What is enriched dough? Basically a bread dough made with more than just basic water, yeast, salt and flour. The additions of butter, buttermilk, sugar and eggs make it enriched. Why is it important to know that? Enriched doughs inhibit dough growth which means this dough will take longer to grow than a typical bread dough. He's going to grow up! It's going to take longer. I recommend either using fast-growing yeast or doubling your active dry yeast to get things going. Baking and freezing your cinnamon rolls an hour or two later, you should have some pretty darn perfect rolls. Bake at 350 degrees for 17- 20 minutes. You're going to want to see these so they don't. Once the peaks start to brown, they have to do! While the rolls are baking, make the cream cheese freeze by mixing the cream cheese and margarine together. Add the corn syrup, vanilla and lemon juice and mix. Finally, add to your icing sugar and stir. The freeze should be smooth and shiny. Pro tip: if you want your freeze to look more like Cinnabon, whip 5-7 minutes or until it brightens the color. Once the cinnamon rolls are done baking, slather for about half the freeze with the hot rolls. After they're cold, they're sfreezing again with the rest of the freeze. Sky! Don't these look incredible? Picture perfect rolls I dipped my face first in all this pan and ate until the last piece. To. Die. For. Super sweet, chewy, light, fluffy, cheesy cream. Mmmm... heaven! Cinnamon Roll COMPLETE QUESTIONS Can I replace butter for margarine? Yes, you can absolutely easily replace the butter for margarine in this cinnamon roll recipe. Cinnabon lists margarine in their list of ingredients, so I use it, but most households would probably prefer butter. Why are you using Cornstarch in the stuffing? I know cornstarch is a completely random ingredient, but it helps to keep the stuffing on the cinnamon roll instead of dripping out while baking. It's still dripping, but not so much. (Cinnabon actually uses a chemical/food gum to help not drip which is really appetizing I know.) Do I have to use corn syrup in the icing? No, you don't have to use it! It adds a nice glow (and is found in that darn Cinnabon list of ingredients as well) so I like to use it, but it won't ruin your cinnamon rolls if you're just omitting. My cinnamon rolls weren't up! What did I do wrong? Cinnamon Rolls do not grow (or grow really slowly) could be caused by several reasons. Your yeast was not fast-acting, your yeast was old, you knead in too much flour, your kitchen was on the colder side, etc etc. If you're really worried about it, just double the yeast to have some extra extra rolls are made with a very enriched dough (see my note above for enriched doughs) that make it a slow rise. That's perfectly normal! Again, if you want to speed things up, just double the yeast. Can I knead on top of my money? Kneading dough in a stand mixer is an effective way to make any kind of bread dough, however, it can get "too" effective and there is a tendency to add in too much flour. It should still stick to the bottom of the bowl, but pull away from the sides. Also, when you feel it, it should be sticky, but not enough to stick to your hands and leave a residue. Kneading the cinnamon roll dough by hand is a great way to ensure the dough doesn't get over fermented. My rolls are still raw in the middle after baking! What did I do wrong? Usually, cinnamon rolls remain raw in the middle for two reasons: (1) they were rolled too tightly and never had a chance to rise in half or (2) need more time in the oven to bake. How are we going to fix this? Roll your cinnamon rolls to be tight enough to maintain their shape, but not so terribly tight that the dough can't grow. Practice is perfect! Also, be sure to make your rolls in the bottom third of the oven. Yes, you can! Follow the instructions until the dough rises after filling and unysing it. At this point, you can store them in the refrigerator overnight if you make them ahead of time. To make them the next day, bring them up to temp room and let them rise before baking. (After I took the pan out of the fridge, I let them grow 4 hours. it takes a while to get the chill off.) After that, prepare the icing and follow the instructions as usual. More sweet breakfast recipes! If you enjoy this recipe as a breakfast treat, I'm going to love my other sweet breakfast recipes! Here are some of my favorites: So there you have it! The best homemade cinnamon rolls! Hopefully, you'll all find a few hours to do these! It's totally worth the wait! ☺ Have a great day! ☺ In the bowl of a stand mixer stocked with a dough hook, pour water, yeast and 1 tablespoon granulated sugar. Mix and proof 5 minutes. Once the mixture looks sparkling and sparkling, pour in the remaining sugar. Stir low for 15-20 seconds. In a small bowl, measure buttermilk, oil, and egg. Beat the ingredients together until the egg is incorporated into two other ingredients. Pour the contents into the water and dough mixture. Mix another 20 seconds in the mixer. Add 2 cups of flour and salt to the mixer and stir over low until Sprinkle the flour with 1/4 cup increments until the dough clears the sides and bottom of the bowl. ** You cannot use the entire amount of flour to get to this stage. It's all right, it's all right When the dough is sticky but not sticky enough to stick to your hands when touched, it's perfect. Once it reaches this stage, knead for 5 minutes. Remove the dough from the bowl, grease and replace the backrest same mixing bowl (since it's almost clean anyway.) Cover with plastic wrap and dish towel. Increase 1-2 hours or until the dough doubles in size. In a medium-sized bowl, mix the brown sugar, cinnamon and cornflour together until homogenized. Set aside. Hit the money. Flour a large clean table generously with flour. Lightly flour the dough. Roll dough out to be a 20x30 rectangle (or as close to it as possible) while moving dough around to ensure it's not stuck to your desktop. If it's a little small or uneven, feel free to cut the edges to even all out. Spread softened margarine over the dough, be sure to go right to the edges leaving a 1-inch strip untouched on one of the larger sides of the dough. Toss the brown sugar mixture in the middle of the dough and spread with your hands, creating a uniform layer over the margarine, still leaving this 1-inch dough strip untouched. If you have any filling falling off the sides of the dough, use a bench scraper to replace. Gently press the sugar mixture into the margarine using a rolling pin. Wrap the dough in a tight log, finishing with the simple dough at the bottom to seal the whole thing together. Cut the uneven edges to smooth the stump. Score log every 2 inches and then slice your rolls using these marks. Place on parchment paper lined, margarine oiled pans. 12 in a 9x13. 3 remain in a loaf pan, or 8x8 with small edges. Cover the pans with plastic wrap and dish towels. Allow the rolls to rise another 1-2 hours or until they touch and rise almost twice. If you don't use quick climb yeast, have added too much flour or are working in a cold kitchen, it can take 3-4 hours for your rolls to grow. My rolls always spread more than up, so just be aware that they will probably spread more than up. Bake at a preheated 350 degrees for 17-20 minutes or until the tops start to brown. Watch them carefully! While the rolls are baking, whip cream cheese and margarine together. Add the vanilla, corn syrup and lemon juice. Scrape the sides and stir again. Pour in the sugar powder and stir slowly until it starts to incorporate. Then mix high for 5 minutes or until the frosting begins to brighten the color. Scrape the sides and stir again for a while. Once the rolls have been removed from the oven, frost using half the amount made. Then, after they have cooled a few more minutes, frost again with the remaining freeze. The first it will melt down into the rollers and the second layer must be left. Serve warm. * I use Red Star Platinum Yeast (rapid species growth). Feel free to double the yeast in this recipe to ensure a good increase, especially if you are working in a makeshift kitchen. -See step-by-step photos for more details. -If your frosting isn't quite ready after you pull the rolls out of the oven, cover with foil so the tops don't dry out and get crisp. Crisp. 432kcal | Carbohydrates: 67g | Protein: 5g | Fat: 16g | Saturated fat: 3g | Cholesterol: 15mg | Sodium: 290mg | Potassium: 105mg | Fiber: 2g | Sugar: 35g | Vitamin A: 485IU | Vitamin C: 0.2mg | Calcium: 48mg | Iron: 2.1mg Lesson: Breakfast, Dessert Keyword: breakfast, cinnamon roll recipe, cinnamon rolls, Easy Cinnamon Roll Recipe, how to make cinnamon rolls Join thousands of readers & get easy recipes via email for free! Sign up now