



# N50 MIXER RECIPES

## RICH CINNAMON ROLLS

### Dough

- 1 cup heavy cream
- 1/2 cup butter
- 1/2 cup brown sugar
- 2 teaspoons cinnamon
- 1 1/4 teaspoons salt
- 1 teaspoon vanilla
- 2 tablespoons active dry yeast
- 1/3 cup warm water
- 2 tablespoons sugar
- 3 eggs @ room temp
- 5 cups of bread flour

### Filling

- 1 1/3 cups brown sugar
- 2/3 cups sugar
- 1/2 cup butter, slightly softened
- 1/4 cup flour
- 2 tablespoons cinnamon

### Cream Cheese Frosting

- 8 oz. softened cream cheese
- 1 1/2 cups powdered sugar
- 1 teaspoon vanilla
- 1 teaspoon cinnamon (optional)

### Dough

In a small heavy bottomed sauce pan over low heat, combine the cream, butter, brown sugar, cinnamon, salt, and vanilla. Cook until butter is melted and sugar is dissolved. Set aside and cool to lukewarm.

Place yeast in mixing bowl, with sugar and warm water. Set this bowl in another bowl that has hot water (no more than 120°F) in it. This will proof the yeast.

Let it sit this way for 10 minutes at the least, longer if you wish. It should start to foam, and have a tall head to it.

After proofing yeast, dry the outside of bowl. Attach bowl and dough hook. Set in mixer stand. Add cooled cream mixture, 3 eggs, and all five cups of flour to the proofed yeast mixture. Mix on speed 1 until flour is incorporated, about 3 minutes. Then scrape side if needed. Knead dough on speed 1 for 3-5 minutes. Some of the dough will still stick to the bottom of bowl, but the sides should be clean. The dough will be slightly sticky, but not overly so. Do not beat too long, or dough will be tough when baked.

Place dough in a large bowl/pan that has been sprayed with oil. Spray top of dough as well, and place a towel/lid over it. Let it rise for an hour. Dough should double in size. Punch down, and roll out to a thickness of no more than 1/8 of an inch (should be rectangular in shape).

### Filling

Place all ingredients into bowl, and with the flat beater, mix on speed 1 until completely incorporated. Should look semi-solid, but crumble at the touch.

Spread filling evenly over rolled out dough. Roll dough up tightly, making sure filling does not spill out of the ends. Slice into 2 inch segments, place on greased jelly roll pan, cover with towel, and let rise for one hour.

Preheat oven to 350°F. Bake rolls for 15-20 minutes, until golden brown. Cool 5 minutes then remove to a cooling rack. Makes 12 large rolls, or 24 small. Frost with cream cheese frosting while still warm.

### Cream Cheese Frosting

Place all ingredients in bowl and whip on speed 1 for 2 minutes. Scrape bowl, and whip on speed 2 for 2 minutes. Scrape bowl again, and whip on speed 3 for 3 minutes, or until light and fluffy. Spread over warm cinnamon rolls.