

Gerty's Cinnamon Rolls

Ingredients	Method
Dough	
1 cup warm whole milk (110°F), divided 1 package active dry yeast (0.25- ounce) ½ cup unsalted butter, melted ½ cup granulated sugar ¼ cup sour cream 1 large egg 4 cups all-purpose flour, divided 1 teaspoon salt	In a medium bowl, combine ¾ cup warm milk and yeast. Let stand until mixture is foamy, about 10 minutes. In the bowl of a stand mixer fitted with the paddle attachment, stir together melted butter, sugar, sour cream, egg, and remaining ¼ cup milk. In a large bowl, whisk together 3¾ cups flour and salt. Stir half of flour mixture into butter mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining flour mixture. Switch to the dough hook attachment. Beat at medium speed until smooth and elastic, about 4 minutes. Add remaining ½ cup flour, if needed (dough should not be sticky). Butter a large bowl Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F) until doubled, about 1 hour. Roll dough into rectangle Cover with cinnamon, butter and walnut mixture Turn dough out onto a floured work surface and roll into a 1/4-inch thick rectangle. Brush surface of dough with 2 tablespoons melted butter.
Filling	
½ cup white sugar ½ cup brown sugar 1 tablespoon ground cinnamon 1 cup chopped walnuts	Whisk ½ cup white sugar, brown sugar, and cinnamon together in a small bowl. Sprinkle ½ of the cinnamon sugar mixture in the bottom of the prepared baking dish. Sprinkle remaining cinnamon sugar over butter-brushed dough. Roll dough around filling to form a log Cut log into 18 rolls and place rolls in the prepared baking dish. Bake in the preheated 400-degree oven until rolls are golden brown, 20 to 25 minutes.
Cream Cheese Frosting	
1 cup confectioners' sugar 4 ounces cream cheese, softened ¼ cup butter, softened ½ teaspoon vanilla extract	Beat confectioners' sugar, cream cheese, ¼ cup softened butter, and vanilla extract together in a bowl until frosting is smooth. Drizzle hot cinnamon rolls with cream cheese frosting.



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