

Cinnamon Rolls

Ingredients

Cinnamon Rolls:

- 1/4 cup warm water
- One 1 1/4-ounce package instant yeast (2 1/4 teaspoons)
- 1 cup plus 1 teaspoon sugar
- 1 large egg, lightly beaten
- 1/4 cup canola oil
- 2 teaspoons kosher salt
- 1/2 cup cold water
- 1/2 cup boiling water
- 4 cups all-purpose flour, plus 1/2 cup or more as needed
- 2 tablespoons ground cinnamon
- 6 tablespoons unsalted butter, melted

Icing:

- 1 cup confectioners' sugar
- 2 tablespoons milk or orange juice

Directions:

1. For the cinnamon rolls: In the bowl of a stand mixer fitted with a dough hook, mix the warm water with the yeast and 1 teaspoon sugar. Set aside for about 5 minutes, until the mixture starts to thicken and bubble slightly. (If the mixture does not start to thicken and bubble slightly, the yeast is not working. Check the expiration date on the yeast and start over.)
2. In a large bowl, stir together 1/2 cup sugar, the egg, oil and salt. Mix in the cold water and then the boiling water. Add this to the yeast mixture and stir until well blended. With the machine on low speed, slowly add in 4 cups of flour until incorporated.
3. Knead in the mixer on low speed for about 5 minutes until smooth, adding in the extra 1/2 cup flour or more as needed so the dough isn't too sticky. Put the dough into a clean large bowl. Cover with plastic wrap and refrigerate until doubled in size, about 3 hours.
4. Meanwhile, combine the remaining 1/2 cup sugar with the cinnamon in a small bowl. Grease a 9-by-13-inch baking dish with about 1 tablespoon of the melted butter using a pastry brush.
5. Punch down the dough and place it on a lightly floured surface. Using a rolling pin, roll it into a rectangle about 20 by 10 inches, with the long edge facing you. Using the pastry brush, spread 1/4 cup of the melted butter over the top of the dough. Sprinkle the cinnamon-sugar mixture evenly over the dough. Roll up the dough, starting with the long edge facing you, into a tight cylinder. Gently squeeze the cylinder to seal it. Use a sharp knife to cut the dough into 12 even rounds. Place the rounds, cut-side down, into the prepared baking dish. There will be some space in between the rounds. Brush the tops of the rolls with the remaining 1 tablespoon melted butter. Cover the dish tightly with plastic wrap and allow the dough to rise in a warm place for 1 1/2 to 2 hours.
6. Preheat the oven to 350 degrees F. Bake the rolls until golden, 40 to 45 minutes.
7. For the icing: Meanwhile, mix the confectioners' sugar with the milk in a small bowl. When the rolls come out of the oven, drizzle the icing over the hot rolls. Serve while warm.