

DIRECTIONS:

Note: Plan to make the rolls and let them rise overnight before baking the following morning.

In a small bowl, sprinkle yeast over lukewarm water and set it aside. Cream the butter and sugar for seven minutes. Add the yeast mixture, milk, salt, vanilla, eggs and 5 1/2 cups of the bread flour. Add the remaining flour 1/4 cup at a time. You may not need all the remaining flour. Add flour just until the dough mixture is no longer sticky. As the dough forms a ball in your mixer (you can also knead by hand), use the vegetable oil to lightly coat a stainless steel bowl, and transfer dough to the bowl, tossing so the outside of the dough is lightly coated in oil. Cover with foil and let the dough rise in a warm spot for two hours.

While the dough rises, prepare the filling by combining the sugar, brown sugar and cinnamon. Brown your melted butter on the stove-top.

Line a cookie sheet with parchment paper and brush it with some of the melted butter. Once the dough has risen, roll out the dough on a floured surface into an approximate 14 x 24" rectangle. Brush the dough with browned butter and generously sprinkle with the cinnamon sugar filling. Cut the dough into 1-inch strips and individually roll each strip. Place rolls on prepared baking sheet, brush top and sides with additional melted butter, cover and let rise overnight in the refrigerator.

In the morning, preheat the oven to 350F and let rolls come to room temperature (about 30 minutes.) Bake for 20-25 minutes or until golden brown.

Prepare the icing by mixing the butter, cream cheese and vanilla with an electric mixer until smooth. Gradually add the powdered sugar and beat for another 3 minutes until light and fluffy.

Allow the rolls to cool 10 minutes before topping with icing.

FOR ROLLS:

2 TEASPOONS ACTIVE DRY YEAST
1/2 CUP LUKEWARM WATER
1 CUP UNSALTED BUTTER
2/3 CUP BAKERS GRANULATED SUGAR
1 CUP WHOLE MILK
1 1/2 TEASPOONS SALT
2 TABLESPOONS VANILLA EXTRACT
4 LARGE EGGS
6-7 CUPS BREAD FLOUR
2 TABLESPOONS VEGETABLE OIL

FOR FILLING:

1 CUP GRANULATED SUGAR
1/2 CUPS PACKED BROWN SUGAR
4 TABLESPOONS GROUND CINNAMON
1 CUP UNSALTED BUTTER, MELTED

ICING:

1/2 CUP UNSALTED BUTTER
8 OUNCES CREAM CHEESE
2 TABLESPOONS VANILLA EXTRACT
1 POUND POWDERED SUGAR