



# Cinnamon Rolls



## Ingredients

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### For Dough:

5 C. Pastry Flour  
1 ½ C. Milk (Warmed)  
½ C. Sugar  
1 t. Vanilla  
2 Eggs  
½ Stick Unsalted Butter (Melted)  
2 t. Baking Powder  
½ t. Salt  
1 ½ t. Dry Active Yeast  
Vito & Joe's Extra Virgin Olive Oil

### For Filling:

1 C. Brown Sugar  
2 T. Cinnamon  
1 Stick Unsalted Butter (Melted)  
½ C. Ground Nuts (If Desired)

### For Frosting:

4 T. Cream  
½ Stick Butter (Melted)  
1 ½ C. Powdered Sugar  
4 Oz. Mascarpone Cheese  
½ t. Vanilla  
Dash Nutmeg

## How to Prepare

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### Dough:

In small bowl add 1 T. sugar to milk, stir until dissolved then add yeast; slowly mix together. Set aside for 10 minutes to activate yeast.

In large bowl mix flour, sugar, salt, and baking powder. Add eggs, vanilla and butter. Make a well in your bowl and slowly add the milk & yeast mixture. Slowly mix all ingredients together until all ingredients are wet and a dough is formed. Remove from bowl and knead on a flour dusted surface until a nice rough ball is formed. Coat a large bowl with a thin layer of Vito & Joe's Extra Virgin Olive Oil to prevent dough from sticking. Place dough in coated bowl, cover, and place in warm area for 2-3 hours. After 2-3 hours punch down the dough; replace cover and proof for an additional 20-30 minutes while you prepare the filling

### Filling:

In medium bowl mix brown sugar and cinnamon together; add nuts if desired. Stir in butter (setting 1 T. aside).

**Frosting:**

Mix wet ingredients together then add dash nutmeg. Slowly whisk in your powdered sugar until all the ingredients are completely incorporated into each other and powdered sugar is completely dissolved.

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Pre-heat oven to 350°. When filling is finished; remove dough from bowl and roll out to a large rectangle on a flour dusted surface. Brush dough with the 1 T. melted butter you set aside while making the filling. Spread filling mixture evenly over the dough. Tightly roll the dough into a roll; slice into 2" thick slices. Using parchment paper line pan. Place slices into pan leaving space for the slices to rise and proof further. Let proof for 20-30 minutes and place in oven for 20-30 minutes. Brush evenly with frosting and sprinkle nuts over rolls if desired.

*Bon Appétit!*



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