

# Homemade Cherry Cinnamon Rolls

## Ingredients:

### For the Dough:

- 1 cup warm milk (about 110°F)
- 2 ¼ tsp (1 packet) active dry yeast
- ½ cup granulated sugar
- ⅓ cup unsalted butter, melted
- 2 large eggs, room temperature
- 4 ½ cups all-purpose flour (plus extra for rolling)
- 1 tsp salt

### For the Filling:

- ½ cup unsalted butter, softened
- 1 cup brown sugar, packed
- 2 ½ tbsp ground cinnamon

### For the Vanilla Sugar Glaze:

- ¼ cup unsalted butter, softened
- 1 ½ cups powdered sugar
- ½ tsp vanilla extract
- 2–3 tbsp milk (to thin, if needed)

## Directions:

In a large bowl, combine warm milk and yeast. Let sit for 5–10 minutes until foamy

Mix in sugar, melted butter, and eggs. Stir well.

Add flour and salt gradually, mixing until a dough forms.

Knead on a floured surface for about 8 minutes (or with a dough hook for 5 minutes) until smooth and elastic.

Place dough in a greased bowl, cover with a towel, and let rise in a warm spot for 1–1 ½ hours, or until doubled in size.

Mix softened butter, brown sugar, and cinnamon in a small bowl until spreadable.

Punch down risen dough. Roll out into a large rectangle (about 16x12 inches).



Spread the cinnamon filling evenly over the dough. Starting from the long side, roll dough tightly into a log. Slice into 12 even pieces.

Place rolls in a greased 9x13-inch baking dish. Cover and let rise for 30–45 minutes until puffy.

Preheat oven to 350°F (175°C). Bake rolls for 25–30 minutes, until golden brown.

Mix the butter, powdered sugar, milk and vanilla until smooth. Spread glaze over warm cinnamon rolls. Serve immediately!

A recipe of Erin Evans of <https://mommysuburbia.blogspot.com/>