

Cinnamon Rolls With Cream Cheese Icing

**Mike and Maty
ABC National Show
Pilot: August 3rd, 1994**

Yield: 3 dozen rolls
375°F
9X16" baking pan

Roll Base

1/2 cup warm water
2 pkgs rapid rise yeast
2 tbsp granulated sugar
1 (4 serving) pkg instant vanilla pudding (only use Jell-O brand)
2 cups whole milk
1/2 cup unsalted butter, melted
2 large eggs, beaten
1 tsp salt
8 cups all purpose flour

Cinnamon Roll Filling

1/4 cup unsalted butter melted
1-1/2 cups brown sugar
2 tbsp ground cinnamon
1 tsp fresh ground nutmeg

Cream Cheese Frosting

8 oz cream cheese, softened
1/2 cup unsalted butter, softened
1 tsp pure vanilla extract
3 cups powdered sugar
2 tbsp whole milk

In a small bowl, combine water, yeast, and sugar. Stir until dissolved. Set aside.

In mixing bowl fitted with paddle attachment, lace pudding, milk, butter and eggs. Add yeast mixture after it started to bubble. Mix for 2 minutes. Add 6 cups of flour and salt. Blend at low speed, Mix until the dough starts to clean the sides of the bowl, if it looks more like a biscuit dough, add more flour with mixer on until sides do start to clean.

Place in a very large greased bowl. Cover and let rise in a warm place for about 60 minutes. Punch down. And kneed for about 2 minutes.

Roll the SWEET ROLL BASE out on a board to about 36 inches by 18 inches. Brush with the melted butter, Sprinkle with the sugar, cinnamon and nutmeg. Leaving about one inch at the base not covered with anything else but the butter.

Start rolling the dough up from the left side, then the right, then the center. Cut the dough every inch so you will have about 36 rolls. Place into a parchment lined jellyroll pan. Bake at 375°F for 18-22 minutes.

In a mixer with paddle attachment combine all ingredients and mix till smooth, about 3 minutes.

Ice warm rolls with icing.

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