COAST
FAMILY OWNED SINCE 1922

Classic Cinnamon Rolls

12 servingsPrep time: 1.5 hours (includes chill time)Cook time: 12-15 mins

Dough

1 cup whole milk, room temperature 1 large egg, lightly beaten, room temperature ¼ cup lard, room temperature ¼ cup warm water (80–100°F) 1 Tbsp vanilla 4 cups all purpose flour 3 Tbsp cane sugar ½ tsp salt 1 Tbsp instant yeast

Filling

1/2 cup butter softened 1/2 cup brown sugar 1/2 cup cane sugar 1 Tbsp cinnamon

Glaze

1-1/2 c powder sugar, sifted 1-2 tbsp water

Directions

1. Make the Dough – In a stand mixer fitted with a dough hook, combine all dough ingredients.Mix about 5 minutes, or until the dough is smooth and pulls away from the bowl.
2. First Rise – Lightly grease a large bowl with lard or oil.Place the dough inside, cover, and let rise until nearly doubled, about 1–1.5 hours.
3. Prepare the Filling – In a small bowl, mix all filling ingredients into a thick, spreadable paste.
4. Shape the Roll – Once the dough has doubled, punch it down. Roll it into about a 15 × 20 inch rectangle. Spread the filling evenly over the surface. Roll tightly from the long edge to form a log. Slice into 12 equal rolls and place on a parchment-lined sheet pan.
5. Bake – Bake at 375°F (190°C) for about 20 minutes, or until golden brown.
6. Make the Glaze – Whisk together the powdered sugar and 1–2 Tbsp water until smooth. Warm the glaze in the microwave for a few seconds to make it easier to spread. Drizzle over warm cinnamon rolls.

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