

Overnight Cinnamon Rolls-from The Frugal Girl

Dough:

1 ¼ cups milk
¼ cup butter
1 teaspoon salt
¼ cup sugar
1 egg
1 tablespoon active dry yeast
3.5 to 4 cups all-purpose flour

Filling

¼ cup softened butter
1 cup packed brown sugar
2 teaspoons cinnamon

Frosting

¼ cup butter, softened
4 ounces cream cheese, softened (don't try to use cold cream cheese!)
1 ½ cups confectioners sugar
1 ½ teaspoons milk
½ teaspoon vanilla extract

To make dough, heat milk, butter, salt, and sugar to 120 degrees F. Combine 2 cups of the flour and the yeast in the bowl of a stand mixer. Add warm liquids and egg, and beat for 3 minutes. Add enough of the remaining flour to make a soft dough.

Turn out onto a floured surface and knead 3-5 minutes, or until smooth and elastic. Place dough in bowl, cover, and let rest for 20 minutes.

Place dough on a floured surface and roll to a 17x10 inch rectangle. Spread with ¼ cup softened butter. Combine brown sugar and cinnamon and sprinkle evenly over dough. Starting from a long end, roll the dough up jelly roll style. Cut into 21 slices, and place cut side down into greased pans, 9 into an 8x8 inch pan and 12 in a 9x13 inch pan. Cover and place in refrigerator overnight.

In the morning, remove lids from pans and replace them loosely. Let the pans stand at room temperature 30-40 minutes, or until the rolls are soft to the touch. Bake in a preheated 350 degree F oven for 20-25 minutes, or until lightly browned.

To make frosting, beat all the ingredients together in a bowl (a mixer makes this much easier). Spread over top of warm rolls.

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