

## **Main Street Bakery (Magic Kingdom): Cinnamon Rolls**

\*makes 16 extra large cinnamon rolls

### Ingredients:

1/2 cup warm water  
2 packets active dry yeast  
2 tablespoons sugar  
1 (3.5 ounce) package instant vanilla pudding  
2 cups milk  
1 stick unsalted butter, melted  
2 large eggs, beaten  
1 teaspoon salt  
8 cups all-purpose flour

### **Filling:**

2 sticks unsalted butter, melted  
2 cups brown sugar  
2 tablespoons cinnamon

### **Directions:**

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

In a separate large bowl, mix pudding and milk with a wire whisk. Add in 1 stick of melted butter, eggs and salt. Mix well then add in the yeast mixture. Gradually add in the flour, 1 cup at a time, and knead until smooth.

Place in another large bowl that has been well-greased. Cover bowl with plastic wrap or clean, damp towel and let rise in a warm place until double in size. Punch down and let rise again.

Roll dough out on a very large floured surface. Dough should roll out to a long rectangle, about 34 x 21 inches in size. Take the 2 sticks of melted butter and spread over entire surface, using a pastry brush.

In a small bowl, mix brown sugar and cinnamon. Sprinkle over top of the buttered dough. Starting on the long end, roll up like a jelly roll.

Using a serrated knife, measure dough every 2 inches and slice. Take each roll into the palm of your hand and gently pack the roll to keep it from coming apart during baking.

Place each roll into a buttered baking pan and allow to rise again in a warm place for about 20 minutes. Bake in preheated oven at 350° for 20 minutes or until golden brown. Remove from oven and frost with cream cheese frosting (recipe below) while still warm. Yum!!

### **Cream Cheese Frosting Recipe**

#### Ingredients:

1 (8 ounce) brick of cream cheese, softened to room temperature  
1 stick unsalted butter, softened to room temperature  
1 teaspoon vanilla extract  
3 cups powdered sugar  
2-4 tablespoons milk

#### **Directions:**

With an electric mixer, blend cream cheese, butter and vanilla until creamy. Slowly add in powdered sugar, 1 cup at a time. Mix well. After all of the powdered sugar has been mixed in, add the milk, 1 tablespoon at a time to thin out. Blend on low until smooth. Spread on warm cinnamon rolls.