

# Perfect Cinnamon Rolls – Harvest Cinnamon Rolls

Yield: 15 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/cinnamon-rolls-recipe-india>

## Ingredients:

- 1 cup milk heated approximately 1 minute in microwave
- 1/4 cup warm water 110 degrees F.
- 1 teaspoon pure vanilla extract
- 1/2 cup butter room temperature
- 2 eggs room temperature and beaten
- 1/2 teaspoon salt
- 1/2 cup granulated sugar
- 5 cups bread flour
- 1 tablespoon vital wheat gluten optional\*
- 3 teaspoons active dry yeast instant
- canela Filling, see recipe below
- frosting Butter, see recipe below
- 1/2 cup butter melted or softened
- 1 cup firmly packed brown sugar
- 5 tablespoons ground cinnamon
- 1 cup chopped nuts optional
- 2 ounces cream cheese room temperature
- 1/4 cup butter room temperature
- 1 cup sugar powdered, confectioners
- 1/2 teaspoon pure vanilla extract
- 1/8 teaspoon lemon extract or oil, optional

## Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 76 grams
3. Cholesterol: 75 milligrams
4. Fat: 24 grams

5. Fiber: 4 grams
  6. Protein: 11 grams
  7. SaturatedFat: 11 grams
  8. Sodium: 230 milligrams
  9. Sugar: 38 grams
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