

Homemade Cinnamon Rolls

Yield: 12 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-cream-rolls-recipe>

Ingredients:

- 1 cup milk warm, 105-115 degrees F
- 2 1/2 teaspoons instant dry yeast I like Red Star Platinum
- 2 large eggs at room temperature
- 1/3 cup butter melted
- 4 1/2 cups flour all-purpose
- 1 teaspoon salt
- 1/2 cup granulated sugar
- 1/2 cup butter almost melted
- 1 cup brown sugar packed
- 2 tablespoons canela
- 1 cup heavy cream
- 11 ounces cream cheese softened
- 2/3 cup butter softened
- 4 cups powdered sugar
- 1 tablespoon maple extract or vanilla

Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 100 grams
3. Cholesterol: 160 milligrams
4. Fat: 43 grams
5. Fiber: 2 grams
6. Protein: 9 grams
7. SaturatedFat: 25 grams
8. Sodium: 480 milligrams
9. Sugar: 61 grams

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