

Pecan Cinnamon Rolls with Cinnamon Cream Cheese Icing

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 8 to 10 rolls

Total time: 3 $\frac{1}{2}$ hours, including rising times

Active times: 45 minutes, divided

Baking time: 20 minutes

Equipment: stand mixer, rolling pin, pastry brush, baking dish

My Prep:

Ingredients:

Sweet dough

- Unbleached all-purpose flour - 2 cups, 290g
- Unbleached bread flour - 2 cups, 290g
- Water - $\frac{1}{2}$ cup, 118g
- Butter - 8 TBSP, 113.5g, melted and cooled down, plus 4 TBSP, softened
- Buttermilk, at room temperature - $\frac{3}{4}$ cup, about 182g
- Fine sea salt - 1 Tsp, 6g
- Eggs, large and preferably organic and cage free - 2

Steps:

Making the dough:

In a large bowl mix the 2 cups of all purpose flour with the 2 cups of bread flour. In a measuring cup mix $\frac{1}{2}$ of water with 3 tablespoons of the flour mixture. Heat in the microwave until you have a smooth pudding-like paste. Start with two 15-second intervals and keep heating in 10-seconds intervals if necessary to prevent scorching the mixture. Set aside to cool down.

With a paper towel oil with vegetable oil the inside of a large bowl. Place parchment paper on baking tray (see notes above) and butter it well.

- Natural granulated sugar - $\frac{1}{2}$ cup, 105g
- Instant yeast - 1 packet, 11 g
- Vanilla extract - $\frac{1}{2}$ Tsp
- Coconut milk or heavy cream - $\frac{1}{4}$ cup

Cinnamon Syrup (optional)

- Natural granulated sugar - $\frac{1}{4}$ cup
- Water - $\frac{1}{4}$ cup
- Saigon cinnamon - $\frac{1}{4}$ Tsp

Pecan Cinnamon Filling

- Pecans - $\frac{1}{2}$ cup, 65g
- Dark brown sugar - $\frac{3}{4}$ cup, 143g
- Natural granulated sugar - $\frac{1}{4}$ cup, 50g
- Saigon cinnamon - 2 TBSP
- Butter, softened - 6 TBSP

Cream Cheese Glaze

- Cream cheese, softened - 4 oz
- Confectioner's sugar, sifted - 2 cups
- Butter, softened - 4 TBSP
- Saigon cinnamon - $\frac{1}{2}$ tsp, or more to taste

My recipe highlights:

In a mixing bowl pour the 8 tablespoons of melted butter, the $\frac{3}{4}$ of buttermilk and mix the teaspoon of fine sea salt. Add the 2 eggs, the $\frac{1}{2}$ cup of sugar, the instant yeast, the $\frac{1}{2}$ teaspoon of vanilla extract and the cooled down sponge. Mix using the whisk attachment.

Pour 3 cups of the flour and mix until combined. Switch to the hook attachment and add the remaining flour. Knead in medium-slow speed (#2 in the Kitchen Aid) for 10 minutes. Dough should not stick to the walls but it will stick to the bottom. Transfer to oiled bowl. Cover with plastic wrap and loosely wrap bowl with a puffy kitchen towel or throw blanket. Place in a warm area of your home where there is no air draft (I always place it in my nightstand besides my bed and close the door). Let the dough rise and double in size, about 1 $\frac{1}{2}$ to 2 hours depending on your home temperature.

While the dough is rising, preheat oven to 325° and then toasts pecans for about 5 to 7 minutes, until fragrant. Wait until completely cooled down and finely chop them. Also mix the $\frac{3}{4}$ cup/143g of dark brown sugar, the $\frac{1}{4}$ cup/50g of natural granulated sugar and the 2 tablespoons of the Saigon cinnamon.

Stretching and making the rolls:

Grease a 9" round or squared baking dish. When the dough is ready, dust with enough flour a clean flat surface. Punch the dough (it will deflate) and turn it out over the surface. Dust flour over your rolling pin and over the dough, it should never feel sticky to the touch. Using your hands (you may dust and rub some flour into them as well) stretch the dough into a rectangle as much as you can. Then roll it into a rectangle of approximately 20" x 18", dusting more flour on your rolling pin and over the dough as needed. Spread the 4 tablespoons of softened butter, leaving clear about $\frac{1}{4}$ " of all four borders. Sprinkle the brown sugar mixture evenly on top. Distribute the chopped pecans.

Working from the longest side, pull up the dough and roll into a log as tight as you can. To prevent ruining the sugar mixture, I like to pull up the dough and kind of drop it over it instead of rolling in a pushing-forward motion. Pinch the seam at the end and, if not already, accommodate it below the log. Using a piece of dental floss or a very sharp knife cut rolls into 1 ½”.

Transfer each roll to the greased prepared baking tray or dish, leaving some space between them. Loosely cover with plastic paper again or a kitchen towel. Wrap again with a piece of thick cloth and put them to rise until puffy and almost double in size, about 30 to 45 minutes. (Note: if you see bubbles forming on the surface of the dough, they could be over proofing and it's time to bake them.)

When approaching the last 20 minutes of proofing, preheat oven to 400°. When the rolls are ready to be baked, pour a bits of coconut milk or cream through the open spaces between the rolls.

Baking the rolls:

When ready to bake, place roll in the preheated oven. Wait 1 minute and drop temperature to 350°. Bake for 18 to 20 minutes, until top is golden brown and the center looks matte and not shiny. If the rolls still look a bit raw but they're turning too dark brown, cover with aluminum foil during the last 5 minutes of baking. Try to not bake over 25 minutes. They will still keep cooking a bit after you take them out.

While the rolls bake, make the simple syrup by combining the water and sugar in a small saucepan. Heat over medium heat and simmer until all sugar has dissolved, about 5 minutes. Remove from heat and sprinkle the bit of cinnamon.

Brush the syrup while rolls are still warm. Wait a minute and then pour cream cheese icing. Wait until rolls cool down and glaze sets a bit before serving.

If making the day before:

Take out rolls and let them cool down completely (let the oven cool down completely as well). After that, let the cooled down rolls in the cooled down oven, covered with a kitchen towel.

The next morning take the rolls out of the oven and preheat it at 300°.

Place rolls in the oven (or just the rolls you are going to eat) and warm them for about 7 to 10 minutes. Pour glaze over rolls.

Decorate with more chopped pecans.

Rolls with cream cheese icing should be in a dry cool place for up to 1 day. After that they should be in the fridge.

Making the cream cheese glaze:

Place cream cheese in the mixing bowl of a stand mixer and using the whisk attachment or the beaters if using an electric hand mixer, beat it in medium-slow speed, just until light and airy with no large lumps.

Start adding the confectioner's sugar, waiting until an addition is incorporated before adding more. Scrape down the bowl to make sure all the cream cheese is incorporating well.

Add the softened butter, about a tablespoon at a time. Add the teaspoon of cinnamon. As always, if glaze is too runny add a bit more of sugar; if it's too stiff add a bit of liquid like drops of lemon juice or a milk. You can always check my guide on [how to make a simple glaze](#).

Spread glaze over warmed rolls.

Extra notes:

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