

SOURDOUGH CINNAMON ROLLS

Ingredients:

The night before:

- 8 Tablespoons (1 stick) of cold butter
- 2 ½ cups Flour
- 1/3 Cup sourdough discard
- 1 Cup buttermilk
- 2 Tablespoons Honey or Sugar
- 1 Teaspoon Salt

The next morning:

- 1 Teaspoon baking powder
- ½ Teaspoon baking soda
- ¾ cup light brown sugar
- 2 teaspoons ground cinnamon
- 4 Tablespoons butter



Frosting Glaze:

- 1 Cup Soft Butter
- ¼ Tsp Salt
- 3 Cups powdered Sugar
- 3 Tablespoons heavy cream
- 1 Teaspoon Vanilla Extract



S O U R D O U G H C I N N A M O N R O L L S

The Night Before:

1. Measure out the flour and place into a large bowl. Cut the stick of cold butter with a knife into small sections. Using a dough cutter cut the butter into the flour. If you do not have a dough cutter use a large fork to smash in.

2. Next add in the sourdough starter, buttermilk, honey (or sugar) and salt. Mix together with a spatula, large spoon or your hands. Cover and let sit overnight. (you could also use a kitchen aid mixer with the paddle attachment).

Next Morning:

3. The next morning mix together the baking soda & baking powder and sprinkle over the top of the dough and using a large spoon and mix in.

4. Mix together the brown sugar and cinnamon to be used as the filling in another small bowl.

5. Melt the 4 tablespoons of the butter directly in your cast iron pan.

6. Roll out the dough by generously flouring your work surface and turn out the dough onto it. You may need more flour for the top in order to spread it out by using your hands or rolling pin to a 12x22 rectangle.

7. Using a pastry brush use the melted butter to spread out on the dough. Sprinkle the sugar and cinnamon mix and tightly roll up the dough into a log shape.

8. Using a 2 foot section of floss you can slide under the log the floss and bring up each side, criss cross the floss and pull- this trick will create a great "cut" into the log to create each of our rolls. Repeat this to create 12 rolls. Arrange each roll into your buttered cast iron skillet, leaving equal space to rise. Allow to rise 30-60 minutes.

9. Preheat oven to 375 Degrees F and place the cinnamon rolls into the oven. Bake 30-40 minutes until tops are golden brown. Remove from oven. I allow it to sit for 10 minutes and then place the frosting glaze on top.

10. While baking you can make the Frosting Glaze. Combine all ingredients in a stand mixer except the heavy whipping cream. Stir lightly, then start adding slowly the heavy whipping cream whipping until you reach a desired consistency.

