

One Hour Cinnamon Buns

1 cup	warm water
¾ cup	room temperature Buttermilk (or use ¾ cup milk and 1 Tbsp lemon juice mixed together)
½ cup	sugar
¼ cup	melted butter
3 Tbsp	yeast
½ Tbsp	salt
2	eggs
5-6 cup	flour

Filling

1/2 cup	softened butter
2/3 cup	brown sugar
2/3 cup	white sugar
3 Tbsp	cinnamon

Frosting

¼ cup	softened butter
3 cups	icing sugar
4oz	cream cheese
1 tsp	vanilla
Enough milk to make it spreadable	

1. In the bowl of your mixer mix together Water, Buttermilk, Sugar, Melted Butter, and Yeast
Allow to sit for 10-15min
2. Add in Salt, Eggs and Flour.
mix for 10 minutes using the dough hook
After mixing – allow to sit for another 10 minutes
3. On a floured surface, roll out dough into a 12 X16” rectangle
4. Spread your butter over the top of your dough – spreading like you would spread butter on toast. Be generous with the butter – you can use more if you like.
Mix together Sugars and cinnamon and spread over the top of the butter. Roll up your dough.
5. Cut into approx. 12 large rolls
6. Place rolls on a cookie sheet covered with parchment paper
7. Bake @ 375F for 15-20minuntes
8. While baking. Mix together frosting – spread on warm rolls