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Recipes from the Cherry Orchard Inn

Recipe for: **Giant Cinnamon Roll**

Prep Time: 2 hours

Cook Time: 1 hour. 40 min.

Serves: 10

Ingredients:

1/2 cup unsalted butter, melted
2 cups whole milk, warm to 100-110 °F
1/2 cup granulated sugar
1 pack active dry yeast
5 cups all-purpose flour, divided
1 teaspoon baking powder
2 teaspoons salt

For the filling:

3/4 cup butter, softened
3/4 cup brown sugar
2 tablespoons ground cinnamon
1/3 cup apple pie filling

For the frosting:

4 oz cream cheese softened
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 1/2 cups powdered sugar

Directions:

1. Grease round cake pan (I use a small deep-dish pizza pan) set aside.
2. In large bowl, whisk together the warm milk, melted butter, and sugar. Sprinkle the yeast evenly over the warm mixture and let sit for 1 minute.
3. Add 4 cups of flour to the warm milk mixture and mix with a wooden spoon until just combined. The dough will be very sticky. Do not over work dough. Cover with towel and set in a warm place to rise for 1 hour.
4. After an hour the dough should have double in size. Stir in the additional 3/4 cup of flour, the baking powder, and salt. Mix well then turn onto floured surface. Knead the dough lightly, adding flour as needed so dough is no longer sticky.
5. Roll dough out to large rectangle, about 1/2 inch thick. Trim dough with knife to make sure corners are sharp and even.
6. Make the filling by mixing the butter, brown sugar and cinnamon in a small bowl. Spread this mixture evenly over the dough, right to the edges.
7. With a sharp knife, cut dough into 3 even vertical strips. Using an outside strip, place the pie filling at the very end and fold top over, making a pocket for the filling. Gently begin rolling dough around the pocket of filling. Take the first roll and place it on top of the second strip. Roll this one up and continue with the 3rd strip. You should have a large cinnamon roll.
8. Place the giant cinnamon roll in the prepared pan. Cover with a cloth and let rise in a warm place for 30 minutes. The cinnamon roll should expand nearly to the edges.
9. Melt 2 tablespoons of butter and brush on top of cinnamon roll.
10. Preheat oven to 325 °F.
11. Cook cinnamon roll for 45 minutes. Cover the roll with foil to prevent the outsides from burning and bake for an additional 35 minutes.
12. While the cinnamon roll is baking, prepare frosting. Whisk together cream cheese, melted butter, milk and vanilla. Add powdered sugar and continue whisking until smooth.
13. Remove the cinnamon roll from oven and let cool for twenty minutes. Once cool, remove from pan and frost..
14. Enjoy!

Happy Baking!

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