



Cinnamon Roll

Ingredients & Equipments

Equipment Needed

- Kitchen scale (optional)
- Mini muffin tin

Ingredients

For the Cinnamon Rolls:

- 2 crescent dough sheets (454g / two 8-ounce packages)
- 2 tbsp unsalted butter, melted (28g / ¼ stick)
- ⅓ cup brown sugar (71g)
- 1 tsp ground cinnamon (3g)
- ¼ tsp ground nutmeg
- ⅛ tsp kosher salt

For the Cream Cheese Icing:

- 2 oz cream cheese, room temperature (57g / ¼ brick)
- 2 tbsp unsalted butter, room temperature (28g / ¼ stick)
- 1 tsp pure vanilla extract (4g)
- 1½ cups powdered sugar (170g)

Instructions

Make the Cinnamon Rolls

- 1. Prep oven and pan:**
Preheat your oven to 350°F (175°C). Grease a mini muffin tin with nonstick spray and set aside.
- 2. Prepare dough:**
Unroll the crescent dough sheets on a lightly floured surface. Brush the tops evenly with the melted butter.
- 3. Mix filling:**
In a small bowl, stir together the brown sugar, cinnamon, nutmeg, and salt. Sprinkle this mixture evenly over the buttered dough.
- 4. Roll and slice:**
Roll each sheet tightly into a log, then slice each into ¾-inch thick pieces (about 12 rolls per log).

5. **Bake:**

Place one roll into each cavity of the prepared muffin tin. Bake for 8–10 minutes, or until golden brown and fully set in the center.

Make the Cream Cheese Icing

1. In a small bowl, beat together the cream cheese, softened butter, and vanilla extract until smooth.
2. Gradually mix in the powdered sugar until the icing is creamy and lump-free.

Finish and Serve

- Remove cinnamon rolls from the oven and let cool slightly.
- Spread the icing over the warm rolls and serve immediately.