

Coffee cinnamon rolls

Ingrédients

- 200g of whole milk
- 15g of fresh yeast
- 500g of strong flour or T45
- 2 eggs
- 10g of salt
- 60g of sugar
- 180g of butter
- 80g of softened butter
- 120g of brown sugar
- 8g of ground cinnamon
- 80g of heavy cream
- 80g of Philadelphia cheese
- 30g of powdered sugar
- 5g of vanilla extract
- 1.5g of instant coffee

Préparation

1. I have already made several versions of cinnamon rolls (the classic ones, blueberry, speculoos, chocolate, pecan, and caramel), but since I love the combination of cinnamon and coffee, here's a new one!
2. Cinnamon rolls that are still just as fluffy, with a coffee-cinnamon filling and a cream cheese, vanilla, and coffee glaze!
3. Ingredients :I used ground cinnamon from Koro: code ILETAITUNGATEAU for 5% off everything on the site (non-affiliated).
4. Equipment :I used my Kenwood Cooking Chef for kneading and proofing the dough: code FLAVIE = 3 accessories of your choice offered with the purchase of a cooking chef / commercial collaboration.
5. Preparation time: 45 minutes of preparation + 25 minutes of baking + at least 3 hours of restingFor about ten cinnamon rolls: The dough: of whole milk of fresh yeast of strong flour or T45 2 eggs of salt of sugar of butter In the bowl of the mixer, pour the milk and the crumbled fresh yeast.
6. Cover with flour, then add the sugar, salt, and eggs.
7. Knead on low speed for 10 to 15 minutes, the dough should pull away from the sides of the mixer.
8. Add the butter cut into small pieces and knead again until the butter is well incorporated, the dough pulls away again from the sides of the bowl and forms a veil when stretched.
9. Let the dough rise for 30 minutes at room temperature, then form a ball, cover it, and place it in the refrigerator for at least 2 to 3 hours, preferably overnight.
10. The coffee & cinnamon filling: of softened butter 4- of instant coffee of brown sugar of ground cinnamon Mix all the ingredients.

11. The baking: of heavy cream Roll out the dough into a large rectangle, then spread the filling on top.
12. Roll the dough into a large roll.
13. Cut into pieces about 4cm thick.
14. Place them in a buttered dish, then let them rise for about 1h30 at room temperature.
15. Pour the heavy cream over them in a stream, then bake in the preheated oven at 170°C for 25 to 30 minutes.
16. The glaze: of Philadelphia cheese of powdered sugar of vanilla extract 1.
17. of instant coffee Mix all the ingredients together.
18. Spread the glaze over the still warm rolls, then enjoy!

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