

Maple-Glazed Cinnamon Rolls

Yield: 40 to 50 cinnamon rolls

For the dough:

1 quart whole milk
1 cup vegetable oil
1 cup sugar
2 packages (4 1/2 teaspoons) active dry yeast
9 cups all-purpose flour
1 heaping teaspoon baking powder
1 scant teaspoon baking soda
1 tablespoons salt

For the filling:

2 cups melted butter, plus more as needed
1/4 cup ground cinnamon for sprinkling
2 cups sugar, plus more as needed

For the maple icing:

2 lb powdered sugar
1/2 cup whole milk
6 tablespoons (3/4 stick) butter, melted
1/4 cup strongly brewed coffee
Dash of salt
1 tablespoon maple flavoring or maple extract

To make the dough:

Heat the milk, vegetable oil, and sugar in a medium saucepan over medium heat. Do not allow the mixture to boil. Carefully pour into heat proof mixing bowl and cool to lukewarm, about 20 minutes. When cooled to lukewarm, sprinkle the yeast on top and let sit on milk for 1 minute. Add 8 cups of flour to the mixing bowl and stir until just combined. Cover with a clean kitchen towel; set aside in a warm place for 1 hour.

Remove the towel and stir in the baking powder, baking soda, salt, and the remaining 1 cup flour. Use the dough right away, or refrigerate for up to 3 days, punching down the dough if it rises to the top of the bowl.

To assemble the rolls, remove half the dough from the bowl and place on a floured work surface. Roll the dough into a large rectangle, about 30 x 10-inches.

To make the filling:

Pour 1 cup of the melted butter over the surface of the dough. Spread the butter evenly. Generously sprinkle half of the ground cinnamon and 1 cup of the sugar over the butter. Use more butter and sugar as you wish.

Beginning at the end farthest from you, roll the rectangle tightly toward you to create a log. Use both hands and work slowly, being careful to keep the roll tight and not worrying if the filling oozes out a bit. Pinch the seams together.

Transfer the log to a cutting board and with a sharp knife, make 1 1/2 inch slices. One log will produce 20 to 25 rolls. Pour 2 tablespoons of melted butter into the pie pans or baking dishes and brush to coat. Place the sliced rolls into the pans, being careful not to over-crowd.

Repeat the rolling/sugar/butter process with the other half of the dough and more pans.

Preheat the oven to 375°F. Cover the pans with a kitchen towel and set aside to rise on the countertop for at least 20 minutes before baking. Remove the towel and bake for 13 to 17 minutes, until golden brown.

Meanwhile, make the maple icing:

In a large bowl, whisk together the powdered sugar, milk, butter, coffee and salt. Add the maple flavoring and whisk until very smooth. Add more maple, sugar, butter to taste and until the icing reaches your desired consistency. The icing should be thick, but pourable.

When the rolls come out of the oven, generously drizzle the icing over the top, making sure to also cover the edges. As the rolls sit, they will absorb the icing's moisture and flavor.

Note for freezing: Bake the cinnamon rolls in disposable foil pie pans, and ice as normal. Once they have slightly cooled, cover with foil and place in a freezer bag. When ready to serve, warm them in a preheated 250°F oven for 20 - 25 minutes.

Source: [The Pioneer Woman Cooks](#)