Cinnamon Rolls

Yield: 8 rolls

Ingredients:

For the Dough

- 3 cups all-purpose flour (fluffed, spooned and leveled)
- ½ cup sugar
- 2 packets instant dry yeast
- ¾ teaspoon kosher salt
- 1 cup milk heated to 120°F
- ¼ cup PLUS 2 tablespoons canola oil
- 2 eggs

Additional ¼ cup flour for kneading the dough

For the Filling

- 3 tablespoons softened butter
- ⅓ cup brown sugar
- 3 teaspoons cinnamon

For the Icing

- 16 ounces mascarpone cheese, softened
- 1 cup confectioners' sugar
- 2 teaspoons pure vanilla extract
- ¼ cup warm milk

Steps

Step 1:   In the bowl of a stand mixer with a paddle attachment, stir together the flour, sugar, yeast and salt. Add the milk, oil and egg. Beat together on high for three minutes. *You may need to add some flour if the mixture has not formed a single mass of dough. Once the dough has pulled away from the sides of the bowl, remove to a well-floured surface. Knead the dough for three minutes until a smooth ball has formed. If the dough is too sticky, add one tablespoon of flour at a time until you get a smooth ball. Cover the dough with plastic wrap and allow to rest for 15 minutes.

Step 2:   Grease 9" x 12" pan. In a small bowl combine the brown sugar and cinnamon. On a lightly floured surface roll dough out to 12" by 9". Spread the softened butter on the dough and sprinkle the sugar-cinnamon mixture on top of butter.

Step 3:   Roll up the dough starting at the short (9") end. Trim about ½" off of both ends. With a sharp knife cut log in half. Cut each half in half again. Cut each quarter into thirds so that you have a total of 12 pieces. Arrange the pieces with the swirl-side up in the pan leaving a small space between pieces. Cover with plastic wrap and allow to rise until doubled in size (about 1 – 1.5 hours).

Step 4:   Preheat oven to 350°F. Bake for 15-20 minutes or until the tops just start to turn light golden brown. Cool in pan for 15 minutes. Apply the icing on top. Enjoy.
For the icing – whisk all the ingredients together in a medium bowl until smooth and lump-free.