

## Mad Millie Sourdough Cinnamon Rolls



Have some

[Mad Millie Sourdough Culture](#) on hand? Whip up a batch of these decadent overnight Sourdough Cinnamon Rolls. They were so good that we had to make several test batches for quality control... They are super easy to make, come out perfect every time, and you can experiment with the filling by adding nuts like pecans or walnuts, or even chocolate. The sky's the limit!

### INGREDIENTS

- Dough:
- 315 mL (1 + 1/3 cups) Milk
- 230 g Butter, melted
- 2 Large eggs
- 48 g (4 tbs) Granulated sugar
- 1 sachet Mad Millie Sourdough Culture
- 800 g (6 + 1/3 cups) Plain flour
- 10 g (2 tsp) Salt
- 1 tbs Cooking spray or oil, for coating pan
- Filling:
- 56 g (4 tbs) Butter, melted
- 200 g (1 cup packed) Soft brown sugar
- 6 tsp Ground cinnamon
- 2 Level tbs Plain flour
- Glaze:
- 125 g (1/2 cup) Butter, softened
- 125 g (1/2 cup) Cream cheese, room temp
- 1-2 cups Icing sugar - add more or less depending on how sweet you like your icing!
- 2 tbs Milk

1. Combine the melted butter and milk in a small bowl and set aside. If you have a stand mixer, use the paddle attachment to combine the egg and sugar. Slowly pour in the butter and milk mixture while still mixing. Add the flour, salt, and sourdough culture. \*If you don't have a stand mixture, use a whisk to incorporate the egg, sugar, milk, and butter, then use a mixing spoon or spatula to incorporate the flour, salt, and culture.
2. Continue mixing until you have a rough and sticky dough, scrape down the sides of the bowl and then cover it with a damp muslin cloth or towel and let it rest for 30 minutes.
3. After the dough has rested, using a dough hook or your hands, knead the dough until it feels soft and pulls away from the side of the bowl with ease. If it is too sticky, add a little more flour.
4. Transfer the dough to a large bowl coated in butter or oil and cover it in plastic wrap. Leave it to rise in a warm place overnight until it has doubled in size.
5. After the dough has risen, grease a cast iron or springform pan with oil (line with baking paper if preferred). Lightly oil and flour your benchtop. Gently remove half the dough (if you made the full recipe) from the bowl and pat it into a rectangle. Set aside the remaining dough until you are ready to roll it out.
6. Dust the dough and rolling pin with flour and roll the dough into a rectangle about half a centimeter thick, or approx. 16 x 12 centimeters in diameter.
7. Combine the cinnamon, sugar, and flour in a bowl and set aside. Brush the entire surface of the dough with half of the melted butter.
8. Sprinkle the dough with half of the cinnamon-sugar mixture, leaving a 1cm border around the edges. Smooth it over with a spatula.
9. Gently roll the dough into a log, pressing down lightly as you go. Ensure you roll it firmly enough that the rolls stay in shape and don't lose the filling.
10. Using a sharp knife, cut the dough into 4cm slices. Place the rolls into your cast iron or springform pan and let them rest for 1-2 hours, or until the dough has expanded.
11. Preheat the oven to 180°C. Bake the rolls on the middle rack for 35-40 minutes or until light golden brown. Remove from the oven and cook in the pan for 10 minutes, then transfer to a wire rack to cool.
12. In a bowl, whisk the cream cheese until fluffy. Add the butter and whisk until well combined and light and fluffy. Add the icing sugar and mix until smooth. Add the milk little by little until you reach your desired consistency. Once the rolls are cool, spread on a generous amount of the glaze, and enjoy!