

Cast Iron Cinnamon Rolls



Rolls

1 cup warm water (105 - 110 degrees)
1 packet yeast (or 2 1/4 tsp)
4 Tbsp sugar, divided
4 cups bread flour
1 1/2 tsp salt
1/2 cup oil
1 large egg, lightly beaten
2 tsp vanilla
1 cup brown sugar
1 Tbsp cinnamon
1/2 cup browned butter, melted (see below)
2 Tbsps sugar
12 - 15 strips crisp bacon

Glaze

1 cups powdered sugar
1/4 cup heavy cream
1-2 Tbsp corn syrup or maple syrup

Icing

Ingredients

7 oz cream cheese, softened
3 oz butter, softened
13 oz (2 2/3 cup) confectioners' sugar
1 tsp vanilla
1 Tbsp milk
4 Tbsp corn syrup
3 Tbsp lemon juice



Dough

Combine water, yeast, and 2 Tbsp sugar in small bowl. Let stand 5 minutes. Combine 3 cups flour, 2 Tbsp sugar, and salt in bowl. Whisk together.

In mixer bowl with paddle attached, combine yeast mixture, oil, egg, and vanilla. Gradually add flour mixture, mixing well after each addition. Add remaining cup flour, mixing to make soft dough.

Turn dough onto lightly floured countertop. Knead until smooth, about 3-5 minutes. Place in lightly greased bowl, turning to grease top. Cover and let stand in warm place until doubled, about 1 to 1 1/2 hours.



Punch down dough, let stand covered 15 minutes.

Lightly grease 10-inch cast iron skillet. Combine brown sugar and cinnamon in bowl. (If you wish, you can cook 12 -15 strips of bacon until crisp and sprinkle over filling before rolling and baking). On lightly floured surface, roll out dough to 10"x18" rectangle. Brush with melted browned butter. Sprinkle sugar/cinnamon mixture over top, leaving about a 1 " border on long side of dough. Tightly roll starting on long side and press edge to seal. Cut into 1 1/2" slices. (Dental floss works well.) Place in skillet. Cover and let rise in warm place for about 1 hour.



Preheat oven to 350. Bake 25-30 minutes. Run knife around edge of pan to prevent sticking. Pour glaze over top.

Can either glaze or ice.

Glaze

Whisk together in a bowl and pour over the rolls when done baking.

Icing

Mix all the ingredients until smooth and creamy. Pour over the cinnamon rolls and leave to cool and set a little.