

PRETZEL CINNAMINI ROLLS

INGREDIENTS:

dough -

- 1 cup warm water
- 1 packet active dry yeast
- 4 T sugar
- 1 1/2 t kosher salt
- 1 egg
- 3 1/2 cups all-purpose flour + more for kneading

cinnamon-y goodness -

- 1/3 cup butter, softened
- 1/2 cup dark brown sugar
- 3 T ground cinnamon
- 1 T baking soda
- sea salt

brown butter icing -

- 4 T butter, browned over medium heat
- 1-1 1/2 cup powdered sugar
- 1 t vanilla extract

DIRECTIONS:

1. Whisk water, yeast, and sugar together in a large bowl. Set aside until foamy. Whisk in salt and egg. Stir in flour. Pour out onto a clean/floured surface. Knead for 10 minutes, adding flour as needed, until you have a smooth, slightly sticky ball of dough.
2. Place in a greased bowl, turning once to coat. Cover with a clean dish towel and set aside to rise for 60-90 minutes.
3. Stir together brown sugar and cinnamon.
4. Divide dough in half. Roll one into a small rectangle. Spread with half of the butter. Sprinkle with half of the brown sugar and cinnamon mixture. Roll up and cut into rolls. Place in a parchment lined muffin tin. Do the same with the other dough half. Set aside to rise for 30 minutes. Whisk together the baking soda with 3 tablespoons of hot water. Brush rolls with mixture. Sprinkle with salt.
5. Bake at 350F for 25-30 minutes or until well-risen and dark. Set aside to cool.
6. Beat together brown butter, powdered sugar, and vanilla extract. Frost rolls. Serve.