Cinnamon Nut Rolls with Vanilla Frosting

Total Time: 120 mins
Portions: 8-10 Portions



Ingredients

Dough

140 ml Unsweetened almond milk or other mild

7 g Fast-action dried yeast

30 g Caster Sugar

500 g Plain Flour

100 g Unsalted butter room temperature

2 Eggs medium

1 tbsp Taylor & Dolledge Vanilla Bean Extract

pinch Salt

Frosting

40 g Unsalted butter room temperature

150 g Full Fat Cream Cheese

50 g Icing Sugar

45 ml Unsweetened almond milk or other milk

2 tbsp Taylor & Colledge Vanilla Bean Extract

Filling

100 g Unsalted butter melted

50 g Ground Hazelnuts

100 g Mixed Nuts (walnuts, pecans, hazelnuts), chopped

0.5 tsp Ground Cinnamon

120 g Light Brown Sugar

2 tbsp Taylor & Diledge Vanilla Bean Extract

Preparation

- 1. To start with our cinnamon-nut-rolls with vanilla frosting we first prepare the dough, heat the milk until lukewarm. Mix together the milk, sugar and yeast in the bowl of a stand mixer, leave to stand for 5 minutes until frothy.
- 2. Add the flour and salt to the yeast mixture. Start kneading with the dough hook then add the vanilla extract, eggs and butter.
- 3. Knead for 5 minutes until the dough starts coming away from the side of the bowl. Cover the bowl and let rise for 1 hour at room temperature.
- 4. On a floured surface roll it out into a large rectangle of approximately 2 cm thick.
- **5.** Chop the mixed nuts. Mix the melted butter with the ground hazelnuts, chopped nuts, cinnamon and brown sugar with the vanilla extract.
- **6.** Sprinkle the mixture evenly over the dough. Roll the dough up tightly then cut into 4-5cm thick buns.
- 7. Place the buns in a buttered oven proof casserole dish. Preheat the oven to 180 °C / 160°C fan/ gas mark 4. Bake for 20-30 minutes until golden brown and cooked through. Remove from oven and let cool.
- **8.** For the icing, beat the butter with the cream cheese and the icing sugar. Add almond milk and vanilla extract and spread the vanilla frosting over the cooled cinnamon rolls.