

## Everyone's Favorite Sourdough Cinnamon Rolls

This is a multi-step process and need a little preparation but they are so worth all the extra effort! These can make any day a special day and we often have them on the mornings of special holidays or events.

### Ingredients:

#### Dough:

- 5 c. Flour (*If using self-rising flour you can omit the next 3 ingredients*)
- 2 c. shortening or butter
- 2/3 c. sourdough discard
- 1 1/2 – 2 c. Buttermilk (*you can use regular milk and add 1 T. Vinegar*)
- 1 1/2 t. salt
- 2 T. honey (*optional*)

*You can wait and add these right before baking but I usually add them while I make everything else... adding it later will help them to be extra fluffy!*

- 2 T. baking powder
- 1 t. baking soda

#### Filling:

- 2 sticks of butter, melted
- 1 1/2 c. light brown sugar or use a mixture of brown and white sugar
- 1 T. ground cinnamon

#### Icing:

- 2 c. powdered sugar
- 2 T. butter, melted
- 2 t. vanilla
- 4-6 T. milk

#### Optional:

- Milk or Heavy cream for brushing rolls

Directions:

### **The Night Before:**

First, whisk together the dry ingredients for the dough. *(This can also be done in the stand mixer.)*

Then cut the butter or shortening into the flour mixture or mix it with the mixer until it resembles small grains of rice.

Next, add the sourdough discard, buttermilk and honey, and mix just until blended. or if using a stand mixer mix it on low just until everything is well mixed together.

Cover and let rest on the counter overnight or at least 8-10 hours.

### **The Next Morning:**

Preheat oven to 375.

Mix together your filling ingredients or you can opt to brush on the butter and then sprinkle the sugar and cinnamon on the dough... *I usually mix it all together and then spread it on.*

Grease a baking pan or cast-iron skillet well. *(Slather it on so those rolls will slide right out.) You could line your pan with parchment paper to make them easy to get out as well.*

Sprinkle a bit of flour on a clean work surface.

Scrape the ball of dough onto the floured surface and sprinkle the baking powder and baking soda on top, *if you haven't already added it. Gently mix in the ingredients.*

Gently pat into a rectangle... I usually make it about 14 x 24 but you can make it a little smaller, if you like.

Top with the filling. Gently roll the dough into a log and pinch the seam and ends together.

Slice into 24 rounds and gently place into your greased pan(s). *I usually get 24 decent sized rolls. You could do fewer and they will be larger but may need a little longer to bake.*

Brush the tops with heavy cream or milk, if desired. *This makes them so soft and fluffy!*

Bake for 25-40 minutes or until lightly browned. *Start checking them around 20 minutes to make sure they aren't getting too brown.*

Allow to cool for a few minutes and then glaze. ENJOY!!!