



PREP: 40 min
COOK: 20 min
SERVES: 12

No Knead 1 hour Cinnamon Birthday Rolls

These cinnamon-scented scrolls are so much more fun than a traditional birthday cake. Better yet, you can whip them up in under an hour and make every day a celebration!

Ingredients

Dough

1/3 cup (80ml) water, warm, not hot
2 ¼ tsp instant dried yeast (see note)
1 tsp sugar
2 large eggs, room temperature
1 cup (250ml) milk, lukewarm
½ cup (110g) caster sugar
80g butter unsalted, melted, cooled slightly
1 tsp Queen Vanilla Bean Paste
4 cups (600g) plain flour, sifted
1 tsp salt
Handy tool: Unflavoured dental floss

Method - Dough

STEP 1

In a medium size bowl, mix together water, instant yeast and sugar. Allow to rest for 5 minutes.

STEP 2

Add eggs, milk, sugar, melted butter and Vanilla Bean Paste to yeast mixture, whisking until well combined.

STEP 3

In a large bowl combine flour and salt. Add yeast mixture and stir with a wooden spoon until dough is thick and sticky. Cover with plastic wrap and rest for 10 minutes (see note*).

STEP 4

Roll dough out on a generously floured surface, dusting with a little more flour on top if dough is too sticky. Roll out into a rectangle, approximately 40cm x 30cm

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Ingredients

Cinnamon Filling

120g unsalted butter, softened
2 tbsp ground cinnamon
1 cup (220g) brown sugar, packed

Cream Cheese Icing

125g cream cheese, room temperature
50g butter, room temperature
1 cup (150g) icing sugar
1 tsp Queen Vanilla Bean Paste
Queen Unicorn Confetti Sprinkles

Method - Cinnamon Filling

STEP 1

Generously grease a 23cm x 33cm baking tin with butter. Set aside.

STEP 2

Mix together spread softened butter over entire surface of dough. Combine brown sugar and cinnamon, then sprinkle over the dough.

STEP 3

Starting from long edge furthest away, roll dough towards you into a log. Cut dough into 12 slices with a serrated knife or with dental floss: gently slide dental floss under the rolled dough, cross over the ends then pull outward, slicing the dough. Place rolls into prepared tray 2cm apart and allow to rest for another 10 minutes (see note*).

STEP 4

Preheat oven to 170°C (fan forced). Bake for 20 minutes until golden.

Method - Cream Cheese Icing

STEP 1

While rolls are baking, prepare icing. Beat cream cheese butter and Vanilla Bean Paste in a mixing bowl and mix until smooth. Add remaining ingredients and mix until smooth. Cover with cream cheese icin with rolls are still warm, then sprinkle with Unicorn Confetti.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.