**STICKY BUNS/CINNAMON ROLLS**

Yield: 10 -12 jumbo buns

**Dough**

4 cups unbleached flour, plus extra for kneading and shaping

½ cup granulated sugar

1 tablespoon instant yeast

1 teaspoon salt

1 stick (8 tablespoons) unsalted butter, room temperature

1 to 1 ½ cups warm milk (depending on dryness of flour)

1 egg, room temperature

1 egg yolk, room temperature

1 teaspoon vanilla

**Filling**

2 cups brown sugar

1/3 cup cinnamon

1 cup (2 sticks) melted butter

**Goo**

3 cups confectioner’s sugar

1 tsp vanilla

¾ cup heavy whipping cream (or more to make thick paste)

Toasted pecans if using

**Directions**

Put dry ingredients into bowl of mixer fitted with dough hook attachment. Stir to mix. Mix milk, vanilla, egg, egg yolk together and add to dry ingredients in bowl. Mix with dough hook to combine to a soft dough. Add room temperature butter by tablespoons waiting until one addition is incorporated before adding more. Knead for 5-8 minutes until dough is springy and smooth. Add small amount of flour if dough seems to be too soft or sticky until it reaches a smooth consistency. Remove bowl from mixer and dough hook and cover with plastic wrap. Prepare oven as a proofing box by adding hot tap water in 9x13 pan in bottom rack of oven. Place bowl on upper rack and let proof until doubled in size, approximately 1 ½ hours.

When dough has proofed, remove dough from bowl and place on floured counter. Don’t punch down dough. Gently shape dough into rectangle. Using a rolling pin, gently roll into an approximate 22x12 rectangle. Pour melted butter on top of dough rectangle. Sprinkle brown sugar mix on top of butter. Starting at bottom edge closest to you, fold dough over at the very edge and start rolling a tight roll towards to opposite end. Gently pinch edge of dough over the roll and pinch to seal. Roll dough with seam side down and gently reshape roll by stretching until it is even in size the entire length of roll.

Cut rolls 2 inches thick if you want jumbo rolls, thinner if you want thinner, smaller rolls. If you cut thinner rolls the yield will be more.

Put confectioner’s sugar, vanilla and heavy whipping cream in bowl and mix until it becomes a smooth, thick paste. Pour mix into sprayed pans, either round or 9x13. Sprinkle toasted pecans, if using on top of mixture. Place rolls on top of mixture leaving approximately 1-1/2 inch space between rolls. Put rolls back into the oven for proofing until doubled in size, approximately 25 minutes. Remove rolls and pan of water from oven and preheat oven to 350F degrees.

Bake rolls for approximately 28 minutes or until center of rolls are done. Let rest on cooling rack 8 minutes and then invert pan onto serving plate. Cool. Serve warm or rolls can be warmed in microwave for 9 seconds.

**CINNAMON ROLLS**

If you are making cinnamon rolls, you can bake rolls without the goo and frost them with a simple glaze or cream cheese icing.

**Glaze**: 3 cups confectioner’s sugar

½ cup heavy cream, approximate

1 tsp vanilla

Mix ingredients together to form a thick, spreadable icing and spread onto warm rolls. (Add the cream in small increments to sugar so not to add too much to make mixture too thin. If you do, no problem, just add more sugar.)

**Cream Cheese frosting**: 3 cups confectioner’s sugar and add 4 oz. room temperature cream cheese, 1 tsp vanilla and enough cream to make a spreadable icing.