

Cinnamon Rolls

Courtesy of Chef de Cuisine Joshua Dorfner | The Clubhouse Grill

(Yield: 15 rolls)

- ¾ ounce instant yeast
- 4 cups lukewarm water
- ½ cup butter, melted
- 1 egg, beaten
- 12 cups all-purpose flour
- ¾ cup sugar
- 1 teaspoon salt
- Cooking spray
- ½ cup butter, room temperature
- ½ cup sugar
- 2 T ground cinnamon
- ½ cup golden raisins

Directions

1. Mix the yeast, water, melted butter and egg in a mixer. Add the flour, sugar and salt to the wet mixture and knead with a dough hook attachment for 10 minutes on the lowest speed. Grease a bowl with cooking spray and add dough to rest for an hour. Punch down the dough and allow it to rest for an additional 30 minutes.
2. Using your hands or a rolling pin, flatten dough into a 15x10 rectangle pan. Spread butter over the dough to within ½ inch of the edges. Sprinkle with cinnamon-sugar mixture and raisins.
3. Beginning at a 15-inch side, roll the dough up tightly. Pinch the edge of the dough into the roll to seal edge. Stretch and shape the roll until even and 15 inches long. Using a sharp serrated knife or length of dental floss, cut the roll into 15 (1-inch) slices.
4. Arrange slices slightly apart on a baking pan and cover loosely with plastic wrap. Let rise in a warm place for about 30 minutes or until dough has doubled in size. Remove plastic wrap.
5. Preheat oven to 350°. Bake for 14 minutes, rotating halfway through. Allow cinnamon rolls to cool completely and add spoonful of cream cheese frosting on top.

Cream Cheese Frosting

(Yield: 4 cups)

- 8 ounces cream cheese, room temperature
- ¼ cup butter, softened
- 1 cup powdered sugar, sifted
- 2 teaspoons vanilla extract

Directions

1. Mix all ingredients in a food processor until smooth.

