TAYLOR & COLLEDGE

Cinnamon Nut Rolls with Vanilla Frosting



Preparation: 30 mins
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 & Colledge 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 & Colledge 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.