

Sourdough Cinnamon Rolls

Sweet Stiff Starter:

- 40 g active starter (*2 tbsp*)
- 80 g all-purpose flour (*$\frac{2}{3}$ cup*)
- 40 g filtered water (*3 tbsp*)
- 10 g white sugar (*2 tsp*)

Milk Mixture:

- 480 g milk (*2 cups*)
- 120 g white sugar (*$\frac{1}{2}$ cup*)
- 1 stick butter, cubed (*113 g*)

Main Dough:

- 300 g bread flour (*2 $\frac{1}{2}$ cups*)
- 300 g all-purpose flour (*2 $\frac{1}{2}$ cups*)
- 10 g salt (*1 $\frac{1}{2}$ tsp*)
- All of the milk mixture
- All of the sweet stiff starter

Filling:

- $\frac{3}{4}$ cup softened butter (*1 $\frac{1}{2}$ sticks, 170 g*)
- $\frac{3}{4}$ cup brown sugar
- 2 tbsp cinnamon

Cream Cheese Frosting:

- 4 oz softened cream cheese
- 2 tbsp melted butter (*30 g*)
- 2 tbsp milk (*35 g*)
- 1 tsp vanilla (*5 g*)
- 1 cup powdered sugar (*140 g*)

Directions:

- 1) **Make the sweet stiff starter.** Eight to twelve hours before you plan to mix the dough, mix together all of the ingredients for the sweet stiff starter and let it rest at room temperature.

- 2) **Heat the milk mixture.** When you're ready to mix the dough, begin with the milk mixture. In a medium saucepan, mix the milk, sugar, and butter. Heat over medium heat until the mixture temps approximately 100 F. Stir to fully dissolve the sugar and continue melting the butter. Set aside.
- 3) **Mix the dough.** In the bowl of a stand mixer, whisk together the flours and salt. Add the milk mixture and roughly mix, then add the sweet stiff starter.
- 4) **Knead the dough.** Transfer to a stand mixer fitted with a dough hook attachment and knead on a medium speed (*4-6 on a KitchenAid*) 10-15 minutes, until the dough pulls away from (*and "slaps"*) the sides of the bowl and forms a ball around the dough hook. I kneaded on speed 6 for eight minutes, then slowed to speed 4 for five more minutes.
- 5) **Bulk Ferment.** Transfer the dough to a proofing container and let the dough rise until it has at least doubled in size (*you can see in the video that I went a little more than double*). This will take 8-16 hours, so I love to do this as an overnight dough. Mine rose in about 11-12 hours at 70 F.
- 6) **NOTE:** Now is a good time to take out two more sticks of butter and 4 oz of cream cheese to soften.
- 7) After the dough has risen, butter a 9X13 baking dish with 2 tbsp softened butter.
- 8) **Shape the dough.** Flour your working surface. Roll out dough into a ½ inch thick rectangle. Top with the softened butter, brown sugar, and cinnamon. Roll up the dough, trying your best to keep the edges even and to avoid rolling too tightly. (*A dough rolled too tightly will explode out the top, since it does not have room to expand.*)
- 9) Cut the log into 12 even pieces. I find a serrated knife works just fine for this, though you can use the floss trick if you prefer. Transfer the rolls to a buttered, 9X13 inch casserole dish.
- 10) **Final proof.** Let the rolls rise until puffy and touching one another in the pan, 2-4 more hours.
- 11) Preheat your oven to 350 F.
- 12) Bake for 30-40 minutes, until the internal temperature reaches 185 F.
- 13) **Make the frosting.** Combine all ingredients for the frosting in a food processor and process 30-60 seconds, until smooth.
- 14) Spread the frosting all over the hot cinnamon rolls.
- 15) **Enjoy!**
- 16) **How to store:** I like to store these in the baking dish I made them in, covered, on the counter for three, or up to seven, days.

To reheat: Microwave 20-30 seconds per roll or reheat the baking dish in a low oven (250 F) for 15-25 minutes, until warmed through.