C I N N A M O N R O L L S

Ingredients
2 tablespoons milk
liquid vanilla (or vanilla envelope)
2 tablespoons of powdered sugar
50 grams butter
200 grams cream cheese
white sauce:
125 grams butter
tablespoon raw cocoa
2 tablespoons cinnamon
250gm brown sugar
filling:
125 grams butter
2 eggs small size
Teaspoon salt
3 tablespoons of sugar
10 grams of yeast (2.5 teaspoons)
200ml warm milk (cup)
450g flour (4.5 cups)

Directions
To prepare the liquid mixture: In a bowl, put warm milk, yeast, and leave the bowl around until the fermentation process is completed. After fermentation, add eggs, sugar to the bowl, then mix the ingredients well. To prepare the dry mixture: we put in a bowl the flour, butter, then we knead the flour well with the butter, then add the salt, then add the components of the liquid mixture to the bowl, and we knead all the ingredients, until we get the consistency of a cohesive and soft dough, and then we put the dough in a bowl Grease a little butter, close the bowl and leave it for about half an hour. To prepare the filling: put in a bowl brown sugar, cinnamon, raw cocoa, then mix them all. To prepare the white sauce: In a bowl, put cream cheese, butter, powdered sugar, a little liquid vanilla, then mix all the ingredients, then add a little milk, and then the sauce is ready. To prepare the Cinnamon: After fermenting the dough, we roll it out, to get a slightly thick dough, then we grease the dough with butter, then we put the filling on the dough, and then we roll the dough longitudinally on each other, then we cut the dough into equal pieces, and then we put pieces Cinnamon in the oven tray greased with a little butter, then we close them with a cloth and leave them for 60 minutes, then we put them in the oven, for 20-25 minutes, and then we take the cinnamon from the oven and put the white sauce on them and then they are ready.

C H E F O M A R

Bon Appétit!