



Ultimate Cinnamon Rolls with Bread Mix

A delicious morning treat! Made with [Pamela's Bread Mix](#).

For a Cinnamon Roll recipe using Pamela's All-Purpose Flour, click [here](#).

Yield: 12 cinnamon rolls

Ingredients

DOUGH

- 1 bag Pamela's [Bread Mix](#) (19 oz. or 3 ½ cups)
- 2¼ tsp yeast
- 1 TBSP Sugar
- ¾ cup warm water (110° optimal)
- ½ cup warm milk
- ¼ tsp. salt
- ¼ cup butter, melted + 1 TBSP melted butter.
- 2 large eggs

FILLING

- 6 TBSP butter, softened
- ½ cup brown sugar
- 1 TBSP + 1 tsp cinnamon
- ½ to ¾ cup raisins

TOPPING

- ¼ cup butter
- ⅓ cup brown sugar
- ⅓ cup cream
- 3 TBSP honey
- ¼ tsp salt
- 2 egg yolks
- ½ cup chopped walnuts or pecans (Optional)

EQUIPMENT

- 9" x 13" pan

Directions

DOUGH:

Place Pamela's Bread Mix, yeast, sugar, and salt in the bowl of a stand mixer. Mix together.

In a separate bowl, mix eggs, butter, milk and water and then add the flour mixture. Mix on med. speed for 3 minutes.

Place in sprayed bowl. Spray top of dough and then let it rest for 20 minutes.

Pour the dough onto parchment sprayed with oil. Using another piece of sprayed parchment on top, pat into rectangle about 12" x 10". Spread filling and raisins over the dough, leaving 1" uncovered at the top (the long side). Using the parchment, roll up the long side forming a log (like rolling sushi) and seal the roll together. Then cut into 12 pieces for a 9 x 13" pan, sprayed with oil.

Spray tops with oil or brush with the 1 Tbsp. melted butter. Cover with plastic wrap, place in warm draft-free area, and let rise to almost double, 60 to 90 minutes.

Remove covering, bake in pre-heated oven at 350° in the top third of oven for 25 to 30 minutes or until nice and brown. Remove from oven to cool on rack. Serve on a plate with the caramel-nut sauce on top.

FILLING:

Mix all ingredients with a fork until well combined.

TOPPING:

Melt butter in pan, add sugar, cream, honey, and salt. Bring to a boil, reduce heat and simmer 4 to 5 minutes. Let cool slightly. In a separate bowl, mix yolks and slowly add 3 TBSP of the hot mixture to eggs, whisking constantly. Slowly whisk eggs back into pan and simmer until sauce thickens, about 3 to 4 more minutes. Add nuts, if using.

Serve Cinnamon Rolls warm with nuts and warm sauce spooned over the top.

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