

Skillet Cinnamon Rolls

Baked right in our 10-inch carbon steel sauté pan, these cinnamon rolls are super-light with just the right sweetness. The secret to the fluffiest dough is a milk-flour paste (an Asian technique called *tangzhong*) that takes just two minutes to cook. Accompanied by plenty of cinnamon-brown sugar filling and an easy cream cheese frosting, these cinnamon rolls are best served warm—straight from the skillet—for all of your holiday mornings.

Prep Time 30 minutes

Cook Time 15 minutes

Total Time 2 hours 30 minutes

Servings 8

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Ingredients

For the milk-flour paste (*tangzhong*):

- ½ cup (75 grams) whole milk
- 2 tablespoons (16 grams) all-purpose flour

For the dough:

- scant* ½ cup (100 grams) whole milk
- 2 ⅓ cups (280 grams) all-purpose flour
- 2 teaspoons (6 grams) instant or active dry yeast
- 1 tablespoon (12 grams) granulated sugar
- 1 large egg
- ½ teaspoon (2 grams) fine sea salt
- 3 tablespoons (42 grams) unsalted butter, softened

For the cinnamon-sugar filling:

- ½ cup (100 grams) light brown sugar, packed
- 2 ½ teaspoons ground cinnamon
- 3 tablespoons (42 grams) butter, softened

For the whipped cream cheese frosting:

- 2 tablespoons (28 grams) unsalted butter, softened
- 3 ounces (70 grams) cream cheese, softened
- ⅔ cup (70 grams) confectioner's sugar
- 1 tablespoon milk
- 1 teaspoon vanilla
- Pinch salt

Instructions

1. To make the milk-flour paste(*tangzhong*), whisk the milk and flour in a small saucepan until smooth. Cook over medium heat, stirring with a heat-proof spatula or spoon, until it is a thick, glossy paste, about 2 minutes.
2. Transfer to a large mixing bowl (if making by hand) or the bowl of a stand mixer (if making by machine). Add the milk to warm it from the heat of the milk-flour paste.
3. Add the flour, yeast, sugar, egg and salt to the bowl. Mix by hand or on low speed until all of the flour is incorporated. Add the butter in pieces and knead the dough by hand (about 15 minutes) or on medium-low speed (about 10 minutes) until it is smooth and glossy.
4. Shape the dough into a round, place in the bowl and cover with plastic wrap to rise in a warm place (75-78°F) until puffy but not quite doubled, 60-75 minutes.
5. While the dough rises, combine the brown sugar and cinnamon and set it aside. Lightly grease the skillet and cut a round of parchment paper to line the bottom.
6. On a lightly floured countertop, press or roll out the dough into a 14-by-10-inch rectangle. Square off the edges by pulling on them gently.
7. Spread the softened butter evenly over the dough with an offset spatula, leaving a ½-inch space on the short edge farthest away from you. Sprinkle the cinnamon-sugar filling over the butter, smoothing into an even layer.
8. From the other long end, roll the dough away from you into a tight log, sealing the bottom edge with your fingers. Use a serrated knife to cut the log into 8 equal pieces.
9. Place them cut side down into the prepared skillet. Cover with plastic wrap to rise in a warm spot (75-78°F) until they puff up and begin to crowd one another, 30-45 minutes.
10. Preheat the oven to 375°F about 15 minutes in advance with the rack in the middle position. Bake until they are pale golden brown (for the most tender cinnamon rolls) or slightly darker if you prefer, 15-17 minutes. Cool on a baking rack while you prepare the frosting.
11. Vigorously whisk the butter, cream cheese, powdered sugar, milk, vanilla and salt in a medium bowl by hand or machine until very smooth and light. Once the rolls have cooled, or just before serving, spread a tablespoon of the filling over each cinnamon roll.
12. Best enjoyed warm, extra cinnamon rolls can be wrapped individually to store for one day (or in the freezer for 1 month) and reheated in a low oven.

*scant=slightly less than; ½ cup of milk is 125 grams.