**Overnight Cinnamon Rolls**
Total Time: 11 hr 45 min
Prep: 45 min
Inactive: 10 hr 30 min
Cook: 30 min
Yield:12 rolls
Level:Intermediate

Ingredients
Dough:
1 cup cup

1/3 cup butter

2 ¼ teaspoon yeast

½ cup sugar

4 ¼ cup all-purpose flour

1 teaspoon salt

3 eggs

Vegetable oil or cooking spray
Filling:
1 cup packed light brown sugar

1 tablespoon ground cinnamon
Pinch salt
2 tablespoons unsalted butter, MELTED

Icing:
2 1/2 ounces cream cheese, softened, approximately 1/4 cup
3 tablespoons milk
5 1/2 ounces powdered sugar, approximately 1 1/2 cups

Directions
Heat the milk in the microwave until it bubbles, then REMOVE!!!. Add the butter and stir until melted; let cool until lukewarm 110 degrees Fahrenheit. For the dough: in the bowl of a stand mixer with the whisk attachment, whisk the egg, sugar, butter, and cooled milk. Add the yeast. Add approximately 2 cups of the flour and the salt; whisk until moistened and combined. Remove the whisk attachment and replace with a dough hook. Add all but 3/4 cup of the remaining flour and knead on low speed for 5 minutes. Check the consistency of the dough, add more flour if necessary; the dough should feel soft and moist but not sticky. Knead on low speed 5 minutes more or until the dough clears the sides of the bowl. Turn the dough out onto a lightly floured work surface; knead by hand about 30 seconds. Lightly oil a large bowl. Transfer the dough to the bowl, lightly oil the top of the dough, cover and let double in volume, for 1 hour.

Come back after school!!!

Combine the brown sugar, cinnamon and salt in a medium bowl. Mix until well incorporated. Set aside until ready to use.

Butter a 9 by 13-inch glass baking dish. Turn the dough out onto a lightly floured work surface. Gently shape the dough into a rectangle with the long side nearest you. Roll into an 18 by 12-inch rectangle. Brush the dough with the 3/4-ounce of melted butter, leaving 1/2-inch border along the top edge. Sprinkle the filling mixture over the dough, leaving a 3/4-inch border along the top edge; gently press the filling into the dough. Beginning with the long edge nearest you, roll the dough into a tight cylinder. Firmly pinch the seam to seal and roll the cylinder seam side down. Very gently squeeze the cylinder to create even thickness. Using a serrated knife, slice the cylinder into 1 1/2-inch rolls; yielding 12 rolls. Arrange rolls cut side down in the baking dish; cover tightly with plastic wrap and store in the refrigerator overnight or up to 16 hours.

NEXT DAY:

Preheat the oven to 350 degrees F.

Take the rolls out of the refrigerator and let stand at room temperature for 30 minutes.

When the oven is ready, place the rolls on the middle rack and bake until golden brown, or until the internal temperature reaches 190 degrees F on an instant-read thermometer, approximately 30 minutes.

While the rolls are cooling slightly, make the icing by whisking the cream cheese in the bowl of a stand mixer until creamy. Add the milk and whisk until combined. Sift in the powdered sugar, and whisk until smooth. Spread over the rolls and serve immediately.

<http://www.foodnetwork.com/recipes/alton-brown/overnight-cinnamon-rolls-recipe.html> with video