



# Valentine's Cinnamon Rolls

8 SERVINGS

PREP TIME: 30 MIN

COOKING TIME: 20 MIN

## Ingredients

### Dough

2 ½ c all purpose flour  
1 Tbsp baking powder  
2 Tbsp sugar  
1 tsp salt  
½ c butter, solid  
1 c milk  
1 tsp almond extract  
Pink food coloring

### Filling

1/3 c butter, room temp  
1 Tbsp cinnamon  
1 cup brown sugar  
1 tsp white sugar

### Frosting

4 oz cream cheese  
1 Tbsp orange juice  
1 Tbsp orange zest  
1 c powdered sugar  
Pink food coloring  
Valentine sprinkles

## Directions

Preheat the oven to 400 degrees Fahrenheit.

In a mixing bowl, combine dry ingredients. Cut in butter. Mixture will be dry and flaky.

Create a well in the middle and add remaining ingredients. Mix thoroughly. A soft rollable dough will form.

Dump dough out onto a floured surface. Knead a few times into the flour until you have a soft ball of dough. Use a floured rolling pin and roll out into a large rectangle.

Spread the soft butter evenly over the surface of the dough.

Combine cinnamon, sugar, and brown sugar to create your filling, and then spread filling on top of butter.

Once filling is evenly spread, begin rolling opposite ends of the dough into two evenly sized logs that meet in the middle.

Even up the ends and cut dough into separate rolls (about 8) and place into a greased pan.

Bake for 20 minutes.

Mix together cream cheese, orange juice, and powdered sugar to create the frosting.

Cool completely before frosting and enjoy.

