

Rainbow Cinnamon Rolls

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Dough Ingredients

- ¼ cup room-temperature water
- 1 Tbsp. granulated sugar
- ¼ cup butter, melted
- 1 package active dry yeast
- ½ package (3.4 oz) instant vanilla pudding mix
- 1 cup warm milk
- 1 egg, room temperature
- ½ tsp. salt
- 4 cups bread flour



Filling Ingredients

- ½ cup butter, melted
- 1 cup brown sugar
- 4 tsp. ground cinnamon

Icing Ingredients

- 4 oz. cream cheese, softened
- ¼ cup butter, softened
- 2 cups confectioner's sugar
- ½ tsp. vanilla extract
- 3 tsp. milk

Directions

1. In a stand mixer bowl or other large bowl, dissolve 1 Tbsp. sugar in the water. Stir in the ¼ cup melted butter and sprinkle the yeast on top. Set aside.
2. In a medium bowl, whisk together warm milk, pudding mix, and egg until the mixture is smooth.
3. When the top of the yeast mixture appears foamy, stir in the pudding mixture until well-combined. Stir in the flour with a dough hook attachment (or wooden spoon if not using a stand mixer). Mix until a dough ball forms.
4. Remove the dough from the bowl and grease the bowl. Return the dough to the bowl, flipping once to grease both sides. Cover the bowl and let the dough rise in a warm place until doubled in size, approximately 1 hour.
5. Punch the dough down and turn out onto a lightly floured surface. Roll the dough into a 11"x17" rectangle.
6. Brush the melted butter over the top of the dough. Stir together the brown sugar and cinnamon, then sprinkle the cinnamon sugar mixture over the top of the dough.
7. Grease a 9"x13" baking dish with sides at least 2" high.
8. Starting from the long side, roll the dough into a log. Cut the dough into 16 discs. Fit the discs into the baking dish and cover with a towel or plastic wrap. Let rise until doubled in size, approximately 45 minutes.
9. Preheat your oven to 350°F.
10. Bake the rolls in the preheated oven until the tops are lightly browned, approximately 15-20 minutes. Allow to cool for approximately 20 minutes.
11. While the rolls are cooling, stir together the cream cheese, butter, confectioner's sugar, vanilla extract, and milk in a small bowl until it forms a smooth icing. Divide the icing evenly between six resealable plastic bags.
12. Put three drops of food coloring in each bag in the colors of the rainbow and knead the bags until the coloring is evenly distributed.
13. In order, cut ¼" off the corner of each bag and squeeze the icing onto the rolls in diagonal stripes to form your rainbow. Serve warm.