

# Quicker Cinnamon Buns

TOTAL TIME **1¼ hours** INGREDIENT PREP TIME **20 minutes** ACTIVE COOKING TIME **1 hour**



Our pillowy, yeasty buns are superquick to make and worthy of their gooey cinnamon-sugar filling and tangy cream cheese glaze.

**MOST RECIPES FOR** quick cinnamon buns turn out biscuit-like, as they rely on chemical leaveners instead of yeast. To get the fluffy texture and yeasty flavor of a true bun on a quicker timetable, we use both yeast and baking powder. The buns need only 30 minutes of rise time. A low oven temperature ensures that they rise high before the tops set. A brown sugar filling and cream cheese glaze complete these buns.

## Quicker Cinnamon Buns

MAKES 8 BUNS

It's easiest to melt all 10 tablespoons of butter in a liquid measuring cup and divvy it up as needed for each component. Stir the butter before each use to redistribute the milk solids. Use a dark cake pan, which will produce deeply caramelized buns. If you have a light-colored

cake pan, adjust the oven rack to the lowest position, heat the oven to 375 degrees, and increase the baking time to 29 to 32 minutes.

### FILLING

- ¾ cup packed (5¼ ounces) light brown sugar**
- ¼ cup (1¼ ounces) granulated sugar**
- 1 tablespoon ground cinnamon**
- ½ teaspoon salt**
- 2 tablespoons unsalted butter, melted**
- 1 teaspoon vanilla extract**

### DOUGH

- 1¼ cups whole milk, room temperature**
- 4 teaspoons instant or rapid-rise yeast**
- 2 tablespoons granulated sugar**
- 2¾ cups (13¼ ounces) all-purpose flour**
- 2½ teaspoons baking powder**

- ¾ teaspoon salt**
- 6 tablespoons unsalted butter, melted**

### GLAZE

- 3 ounces cream cheese, softened**
- 2 tablespoons unsalted butter, melted**
- 2 tablespoons whole milk**
- ½ teaspoon vanilla extract**
- ½ teaspoon salt**
- 1 cup (4 ounces) confectioners' sugar, sifted**

**1. FOR THE FILLING:** Combine brown sugar, granulated sugar, cinnamon, and salt in bowl. Stir in melted butter and vanilla until mixture resembles wet sand; set aside.

**2. FOR THE DOUGH:** Grease dark 9-inch round cake pan, line with parchment paper, and grease parchment. Pour ¼ cup milk in small bowl and microwave until 110 degrees, 15 to 20 seconds. Stir in yeast and 1 teaspoon sugar and let sit until mixture is bubbly, about 5 minutes. Whisk flour, baking powder, salt, and remaining 5 teaspoons sugar together in large bowl. Stir in 2 tablespoons melted butter, yeast mixture, and remaining 1 cup milk until dough forms (it will be sticky). Transfer dough to well-floured counter and knead until smooth ball forms, about 2 minutes.

**3.** Roll dough into 12 by 9-inch rectangle, with long side parallel to counter edge. Brush dough with 2 tablespoons melted butter, leaving ½-inch border on far edge. Sprinkle dough evenly with filling, then press filling firmly into dough. Using bench scraper or metal spatula, loosen dough from counter. Roll dough away from you into tight log and pinch seam to seal.

**4.** Roll log seam side down and cut into 8 equal pieces. Stand pieces on end and gently re-form ends that were pinched during cutting.

### WHAT CAN GO WRONG

**Common Mistake**  
Using chemical leaveners alone

**Bad Outcome**  
• The buns are heavy and biscuit-like.

**What You Should Do**  
A cinnamon bun is only worth eating if it's tender and sweet. Trying to replicate these results on a short timetable can lead cooks to substitute large amounts of baking powder and soda for the yeast, producing a dense, cakey confection rather than a fluffy bun. The only way to get the light, airy breadiness of a real bun is to use yeast. Adding baking powder helps the buns rise ultraquickly.

Place 1 piece in center of prepared pan and others around perimeter of pan, seam sides facing in. Brush tops with remaining 2 tablespoons melted butter. Cover pan loosely with plastic wrap and let dough rise for 30 minutes. Adjust oven rack to middle position and heat oven to 350 degrees.

**5.** Discard plastic and bake until edges of buns are well browned, 23 to 25 minutes, rotating pan halfway through baking. Loosen buns from sides of pan with paring knife and let cool on wire rack for 5 minutes. Invert large plate over cake pan. Using potholders, flip plate and pan upside down; remove pan and parchment. Reinvert buns onto wire rack, set wire rack in parchment-lined rimmed baking sheet, and let buns cool for 5 minutes.

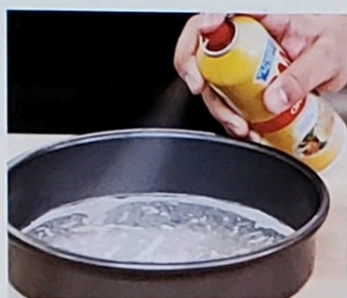
**6. FOR THE GLAZE:** Whisk cream cheese, melted butter, milk, vanilla, and salt together in large bowl until smooth. Whisk in sugar until glaze is smooth. Pour glaze evenly over tops of buns and spread with spatula to cover. Serve.



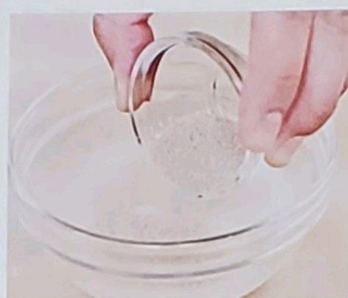
## RECIPE TUTORIAL Quicker Cinnamon Buns



**1. FOR THE FILLING:** Combine brown sugar, granulated sugar, cinnamon, and salt in bowl. Stir in melted butter and vanilla.



**2. FOR THE DOUGH:** Grease dark 9-inch round cake pan, line with parchment, and grease parchment.



**3.** Microwave  $\frac{1}{4}$  cup milk in bowl until 110 degrees, 15 to 20 seconds. Stir in yeast and 1 teaspoon sugar; let sit until bubbly, about 5 minutes.



**4.** Whisk flour, baking powder, salt, and remaining sugar together in large bowl.



**5.** Stir in 2 tablespoons melted butter, yeast mixture, and remaining milk until dough forms.



**6.** Transfer dough to well-floured counter; knead until smooth ball forms, about 2 minutes. Roll dough into 12 by 9-inch rectangle.



**7.** Brush dough with 2 tablespoons melted butter, leaving  $\frac{1}{2}$ -inch border on far edge. Sprinkle with filling, then press filling firmly into dough.



**8.** Using bench scraper or metal spatula, loosen dough from counter. Roll dough away from you into tight log and pinch seam to seal.



**9.** Roll log seam side down and cut into 8 equal pieces.



**10.** Stand pieces on end and gently re-form ends that were pinched during cutting.



**11.** Place 1 piece in center of pan and others around perimeter, seam sides facing in. Brush with remaining melted butter.



**12.** Cover pan loosely with plastic and let dough rise for 30 minutes. Adjust oven rack to middle position and heat oven to 350 degrees.



**13.** Bake until edges of buns are well browned, 23 to 25 minutes. Loosen buns from sides of pan and let cool on wire rack for 5 minutes.



**14.** Invert buns onto plate. Remove parchment. Reinvert onto wire rack and set rack in parchment-lined baking sheet. Let cool for 5 minutes.



**15. FOR THE GLAZE:** Whisk cream cheese, melted butter, milk, vanilla, and salt together in large bowl. Whisk in sugar until smooth.



**16.** Pour glaze evenly over tops of buns and spread with spatula to cover. Serve.