

Cinnamon Rolls

Serves: 12 rolls | **Cook Time:** 40 minutes | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- 2 large mixing bowls
- Rolling pin or bottle
- Sharp knife

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	3 cups	Plus extra for rolling
Active dry yeast	1 packet (2 1/4 tsp)	Fresh packet
Granulated sugar	1/4 cup	Divided use
Salt	1 tsp	Fine salt
Warm milk	3/4 cup	110°F
Butter	6 tbsp, melted	Divided use
Egg	1 large	Room temperature
Filling:		
Brown sugar	1/2 cup, packed	Light brown
Ground cinnamon	2 tbsp	Fresh ground
Butter	3 tbsp, softened	For spreading
Cream Cheese Glaze:		
Cream cheese	4 oz	Softened
Powdered sugar	1 1/2 cups	Sifted
Milk	3-4 tbsp	As needed
Vanilla extract	1 tsp	Pure vanilla

Complete Cooking Steps:

Step 1: Make Dough

Set up 16 coals, with 8 on top and 8 on bottom, to achieve a temperature of 325°F.

In a small bowl, dissolve yeast and 1 tablespoon sugar in warm milk. Mix until the dough forms, then knead for 5 minutes until smooth.

Step 2: Roll and Fill

On a floured surface, roll the dough into a 12-inch by 18-inch rectangle.

Spread softened butter over the surface, leaving a 1-inch border. Mix brown sugar and cinnamon, then sprinkle the mixture evenly over the butter.

Step 3: Arrange and Rise

Grease the Dutch oven with the remaining melted butter.

Cover with a clean towel and let it rise in a warm place for 20 minutes, until it has doubled in size.

Step 4: Bake the Rolls

Bake for 25 minutes, rotating the pan every 10 minutes.

Remove the lid and bake for 8-10 more minutes, until golden brown on top. Internal temperature should reach 190°F.

Step 5: Make Glaze and Serve

While rolls bake, beat cream cheese until smooth.

Gradually add powdered sugar, milk, and vanilla until the desired consistency is reached. Drizzle warm glaze over hot rolls and serve immediately.

Serving Suggestions:

- Perfect reward after long camping trips
- Great for a special camping breakfast
- Make the glaze optional for less sweetness
- Best served warm and fresh from the oven