🧡 Sourdough Cinnamon Rolls (converted from your yeast recipe)

Dough Ingredients

- **3½ cups (840g) milk of choice** — warm but not hot
- **1 cup (227g) butter**
- **1 cup (200g) cane sugar**
- **1 cup (240g) active sourdough starter** (100% hydration; bubbly and recently fed)
- **8½–9½ cups (1020–1140g) all-purpose flour** — start with 8½ cups, add as needed
- **1 tsp baking powder**
- **½ tsp baking soda**
- **1 tbsp salt**

Filling Ingredients

- **1 cup butter, melted**
- **1 cup can sugar**
- **1 cup brown sugar**
- **1/4 cup ground cinnamon**

Icing Ingredients

- **2 tsp vanilla bean paste**
- **1 tsp salt**
- **1/2 stick butter, melted**
- **1/4 cup milk**
- **16 oz powdered sugar**

🧈 Instructions

1️⃣ Make the base dough

1. In a large pot, melt the butter with the milk and sugar.
2. Let it cool to **lukewarm (95–105°F)** — warm enough to activate your starter but not hot enough to kill it.
3. Stir in the **active sourdough starter**.
4. Add **about 8 cups of flour**, mixing until a shaggy dough forms.
5. Cover and let it rest at **room temperature** for the **first fermentation**.

2️⃣ Bulk Fermentation (First Rise)

- Let it rise **6–8 hours at room temp (70–75°F)** or **overnight (8–12 hours)** in a cooler room (65°F).
- The dough should **double in size**, look **bubbly**, and feel **pillowy**.
- If your starter is mild or your kitchen is cool, give it extra time.

3️⃣ Add remaining ingredients

After the first rise, mix in:

- 1–1½ more cups of flour (enough for a soft, workable dough),
- plus **salt, baking soda, and baking powder**.

- Knead until smooth but still slightly tacky.

4️⃣ Shape and Second Rise

1. Roll out your dough, fill with cinnamon-sugar-butter filling, and roll up.
2. Slice and arrange in a greased pan.

3. Let rise, covered, for **2–4 hours**, or until puffy and nearly doubled.
    - If you're prepping ahead, refrigerate overnight, then let warm up and rise in the morning before baking.

5️⃣ Bake

- Bake at **350°F (175°C)** for **25–30 minutes**, until golden and set in the center.
- Frost as desired

🌙 Optional Overnight Plan (for morning rolls)

1. Mix dough in the evening.
2. Let it rise overnight (cool room, 65°F).
3. In the morning, add the remaining ingredients, shape, and let rise 2–3 hours before baking.