

## Cinnamon Rolls

classic fresh milled sourdough cinnamon rolls:

dough

113g active sourdough starter  
135-150g water  
560g fresh milled hard white wheat flour  
100g melted coconut oil  
168g maple syrup  
2 eggs  
1 tsp baking soda  
1 tsp baking powder  
1 tsp salt

filling

1 cup brown sugar  
2 tbsp cinnamon  
6 tbsp softened butter

basic steps

1. mix starter and water until combined.
2. add coconut oil, maple syrup, and eggs. whisk until smooth.
3. add flour and salt. mix until a dough forms.
4. Let dough rest for 20-30 minutes.
5. cover and let rest at room temperature 8-10 hours or overnight.
6. preheat oven to 375°F. mix (knead) baking soda and baking powder into the dough.
7. roll out into a rectangle, spread softened butter, then sprinkle cinnamon sugar evenly over the top.
8. roll tightly and slice into rolls.
9. place in a greased pan. Let rise 30-60 minutes. Then bake at 375 degrees F 22-28 minutes or until internal temperature is 190-195 degrees F.

