

Ultimate Soft Fresh-Milled Sourdough Cinnamon Rolls

Tangzhong:

-Whisk 50 g fresh milled soft white flour with 250 g milk. Cook until thick; cool.

Dough:

-250 g active starter, tangzhong, 300 g milk, 170 g butter, 150 g sugar, 2 eggs, 900 g fresh milled flour (630 g hard white, 270 g soft white), 12 g salt.

-Mix milk, tangzhong, starter, eggs, sugar. Add flour and rest 30 min.

-Add salt and softened butter gradually.

-Knead to a smooth, elastic dough.

-Bulk ferment 5-8 hrs at 74-76°F until ~75% risen.

-Refrigerate overnight.

Filling:

-226 g butter, 220 g brown sugar, 200 g cane sugar, 60 g cinnamon, pinch salt.

-Roll dough to 18x24 inches, spread filling, roll tightly, cut 12-15 rolls.

-Proof 3-5 hours until very puffy. Bake at 350°F for 25-30 minutes to 190°F internal.

Coffee Cream Cheese Frosting

-226 g cream cheese, 113 g butter, 480 g powdered sugar, 2 tsp vanilla, 2 Tbsp strong coffee, pinch salt.