



Long Livo

Red Velvet Cinnamon Rolls with Cream Cheese Frosting

30 min

Prep time

8

Servings

20 min

Cook time

Medium

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Dough

- ☐ 4 cups all-purpose flour
- ☐ 1/2 cup granulated sugar
- ☐ 2 tsp baking powder
- ☐ 1 tsp salt
- ☐ 2 tbsp cocoa powder
- ☐ 2 tsp beet powder (or red food coloring)
- ☐ 1 cup warm milk
- ☐ 1/2 cup melted butter
- ☐ 2 large eggs

- ☐ 1 tsp vanilla extract

Cinnamon Filling

- ☐ 1/2 cup brown sugar
- ☐ 2 tbsp ground cinnamon
- ☐ 2 tbsp softened butter

Cream Cheese Frosting

- ☐ 8 oz cream cheese, softened
- ☐ 1/4 cup unsalted butter, softened
- ☐ 1 cup powdered sugar
- ☐ 1 tsp vanilla extract
- ☐ Pinch of salt

Instructions

- 1 In a large bowl whisk together flour, sugar, baking powder, salt, cocoa, and beet powder until evenly combined.
- 2 In another bowl combine warm milk, melted butter, eggs, and vanilla; pour into the dry mixture and stir until a soft dough forms.
- 3 Knead on a lightly floured surface for about 5 minutes until smooth; place in a greased bowl, cover, and let rise for 45 minutes, or until doubled.
- 4 While the dough rises, mix brown sugar, cinnamon, and softened butter for the filling.
- 5 Roll the risen dough into a rectangle (about 12×18 inches), spread the cinnamon mixture evenly, then roll tightly into a log.
- 6 Cut the log into 8 equal pieces, place on a parchment-lined baking sheet, and let them rise a second time for 20 minutes.
- 7 Bake at 350°F (175°C) for 20 minutes, until the tops are set and lightly golden.

- 8 While still warm, whisk together cream cheese, butter, powdered sugar, vanilla, and a pinch of salt until smooth; drizzle over the rolls.

Nutrition per serving

320 kcal

Calories

6 g

Protein

42 g

Carbs

14 g

Fat

Tips & notes

- If the dough feels sticky, add a tablespoon of flour at a time.
- For extra shine, brush the tops with melted butter before baking.
- Allow frosting to thicken a few minutes before spreading for a neat glaze.