

# Sourdough Brioche Cinnamon Rolls

Prep: 30 minutes • Cook: 30 minutes

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*Cloud-soft, buttery brioche enriched with eggs and milk meets tangy sourdough, spiraled with warm cinnamon sugar and finished with a silky cream cheese icing.*

## Ingredients

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- 1 cup sourdough starter (active and bubbly)
- 3 cups bread flour
- 1/2 cup unbleached all-purpose flour
- 1/4 cup sugar
- 4 eggs (large)
- 1 1/2 teaspoons salt
- 1/2 cup milk
- 1 cup butter (room temperature)
- 1/2 cup butter (softened)
- 1 cup brown sugar
- 2 tablespoons cinnamon
- 6 ounces cream cheese
- 1/2 cup heavy cream
- 1/2 cup honey (or maple syrup)
- 2 teaspoons vanilla extract

## Instructions

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1. Begin with an active, bubbly starter at or near peak. Add sourdough starter, bread flour, all-purpose flour, sugar, eggs, salt, milk, and butter to a stand mixer fitted with a dough hook. Knead until smooth and glossy, about 10–15 minutes. Do not add extra flour.
2. Cover the bowl and place in a warm spot to rise 6–8 hours, or until doubled in size.
3. Make the filling: In a bowl, stir together softened butter, brown sugar, and cinnamon until smooth.
4. Lightly flour a work surface and roll the dough into a large rectangle about 1/4 inch thick.
5. Spread the cinnamon filling evenly over the dough. Roll up tightly from a long side and pinch the seam to seal.
6. Slice into 12 even rolls. Place in a well-seasoned 14-inch cast iron skillet or baking dish. Cover and let rise until doubled, about 2–6 hours.
7. Preheat the oven to 375°F. Bake 20–25 minutes, until lightly browned and cooked through. Let cool slightly before frosting.

8. Make the icing: In a medium saucepan over medium heat, combine cream cheese, heavy cream, honey (or maple syrup), and vanilla extract; stir until smooth (use an immersion blender for extra smoothness if desired). Drizzle over warm rolls and serve.

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**Tags: Sourdough, Brioche, Cinnamon Rolls, Breakfast, Brunch, Cream Cheese Frosting**

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