



Gaston's Giant Cinnamon Rolls

SERVINGS: 8

Disney Parks have sold cinnamon rolls for a long time — regular, boring-sized cinnamon rolls. But in 2012, they upped their cinnamon roll game when they introduced the Warm Cinnamon Roll to their line-up. It is about 8-inches square in size and is smothered in frosting and butterscotch topping. It is perfectly made for the person who eats five dozen eggs each day — or your whole family!

Technique tip: The dough leftover on either end of the giant rolls need not be wasted! Make cuts about 1- to 2-inches along the extra roll. Lay swirl-side down in a glass 9x13-inch baking dish greased with cooking spray and bake about 20 minutes, or until golden-brown and cooked through.

INGREDIENTS

Dough

- 3/4 cup salted butter, melted, divided
- 1½ cups whole milk
- 6½ cups all-purpose flour, divided
- 2 (1/4-ounce) packets active dry yeast
- 1/2 cup granulated sugar
- 1 teaspoon salt
- 1/2 cup water, at room-temperature
- 2 large eggs

Filling

- 2 cups light brown sugar
- 2 tablespoons ground cinnamon
- 1 cup salted butter, softened

Cream Cheese Frosting

- 8 ounces cream cheese
- 1/4 cup salted butter, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 3 tablespoons heavy cream
- 1/8 teaspoon salt

Butterscotch Topping

- 1/2 cup light brown sugar
- 4 tablespoons salted butter, softened

PREPARATION

For the dough:

1. Grease a 9x13-inch pan with nonstick cooking spray and set aside.
2. In a medium bowl, combine 1/2 cup melted butter and milk.
3. In the bowl of a stand mixer, add 2½ cups flour, yeast, sugar and salt. Add water, egg and butter mixture. Using the flat beater attachment, mix until well-combined. Add remaining flour, 1/2 cup at a time, while mixing until the dough starts to form a ball.
4. Switch to the dough hook attachment and knead on low speed, 5 minutes.
5. Remove dough from bowl, sprinkle some flour in bowl and place dough back in the same bowl. Let rise 10 minutes in a warm place.

For the filling:

In a medium bowl, mix brown sugar, cinnamon and butter together. Set aside.

To assemble:

1. Roll out dough into a long rectangle, about 3- by 2-feet. Spread filling evenly across the whole surface of the dough. Starting at short end, roll dough like a jelly roll. Make a cut in the center of the roll, and then cut about 6 inches from the center on either side to make 2 giant rolls.
2. Place both rolls swirl-edge down in prepared pan.
3. Preheat oven to 375 F.
4. Drizzle remaining 1/4 cup melted butter over rolls. Allow rolls to rise at room temperature, 30 minutes.

1/2 cup heavy cream
1/4 teaspoon salt
1 teaspoon vanilla extract

5. Bake rolls 20 minutes, then cover loosely with foil and bake another 10 minutes.

For the cream cheese frosting:

In a medium saucepan over medium heat, add cream cheese and butter. Combine and heat until melted, about 3 minutes. Remove from heat and stir in powdered sugar. Add vanilla, cream and salt. Stir, then set aside.

For the butterscotch topping:

In a separate medium saucepan over medium heat, add brown sugar, butter and cream. Bring to a boil and boil 5 minutes, stirring frequently. Remove from heat. Add salt and vanilla. Set aside.

To serve:

Place each giant roll on a large plate. Drizzle cream cheese frosting in one direction along each roll's swirl, then drizzle with butterscotch in the other direction.

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