

Brown Butter Bacon Cinnamon Rolls

Makes: 8 Servings

Total Time: 2.5 Hours

Ingredients:

- 1/2 cup whole milk
- 1/2 cup water
- 2 tablespoons unsalted butter, melted
- 3 tablespoons active dry yeast
- 1 tablespoon honey
- 3 1/2 cups all-purpose flour
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon

- 3/4 cup loosely packed brown sugar
- 1/2 teaspoon cinnamon
- 1/4 cup reserved bacon grease
- 8 slices bacon, cooked and crumbled
- browned butter, for brushing

- 1 1/2 cups powdered sugar
- 1 1/2 teaspoons vanilla extract
- 1/4 cup heavy cream
- 2 1/2 tablespoons milk
- 1 tablespoon reserved bacon grease, warmed

Directions:

Heat the milk and water in a small saucepan until just warm. Place it in the bowl of your electric mixer and add the melted butter, yeast, honey, salt and cinnamon, then turn your mixer onto low speed with the paddle attachment. Once everything is combined, add in another 1/2 cup of flour and mix. Switch to the dough hook and knead the dough for 6-8 minutes, gradually adding in the remaining half cup of flour.

Add the dough to a well-oiled bowl and cover. Let rise in a warm place for 1 1/2 - 2 hours.

Once the dough has risen, preheat the oven to 350°F. Punch down the dough and place it on a floured surface. Roll the dough out into a large rectangle, at least 12 inches long and 6 inches wide. Brush the dough with the reserved bacon grease. In a small bowl, combine the brown sugar and cinnamon, then sprinkle it all over the top of the dough. Add the crumbled bacon

evenly over the top. Starting at the bottom, tightly roll the dough into one long roll. Use a sharp knife and cut into 1-inch pieces. Place in a baking dish and cover, allowing to rise for 30 minutes.

After 30 minutes, brush with melted brown butter. Bake for 25-30 minutes until golden and set on top. Immediately remove from the oven and pour the glaze over the top.

To make the glaze, whisk all ingredients together until smooth and creamy. Stir until everything comes together and lumps are gone. If too runny, add sugar 1 tablespoon at a time. If too thick, add milk or water 1 teaspoon at a time.