

# **Half Baked Harvest Overnight Cinnamon Roll Bread with Chai Frosting**

Turning your rolls into a beautiful bread keeps things simple and easy, yet every bite is still delicious!

Prep time: 1 hour

Cook time: 35 minutes

Total time: 1 hour 35 minutes

Calories: 284 kcal

## **INGREDIENTS**

- 1 cup warm whole milk
- 1 packet instant dry yeast
- 1 tablespoon honey
- 2 large eggs, beaten
- 4 tablespoons salted butter, melted
- 3½ to 4 cups all-purpose flour
- ½ teaspoon kosher salt
- 6 tablespoons very softened salted butter, plus more for greasing
- ¾ cup packed light brown sugar
- 1½ teaspoons ground cinnamon

## **CHAI FROSTING**

- 4 ounces cream cheese, at room temperature
- 4 tablespoons salted butter, at room temperature
- 1½ teaspoons pure vanilla extract
- 1½ cups confectioners' sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cardamon

## **INSTRUCTIONS**

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine the milk, yeast, honey, eggs, butter, 3½ cups of flour, and the salt. Beat until the flour is

completely incorporated, 4 to 5 minutes. If the dough seems sticky, add the remaining  $\frac{1}{2}$  cup of flour.

2. Cover the bowl with plastic wrap and let sit at room temperature until doubled in size, about 1 hour.
3. Make the rolls. Butter a 9x5-inch loaf pan and line with parchment paper. In a small bowl, combine the brown sugar and cinnamon and set aside.
4. When the dough has doubled in size, turn it out onto a lightly floured work surface, punch it down, and roll it into a ball using your hands. Roll the dough into a rectangle (approximately 12 x 18 inches).
5. Spread the softened butter over the dough and sprinkle it with the cinnamon sugar. Starting with the edge of dough closest to you, roll the dough into a log, keeping it tight as you go. Pinch along the edges of the log to seal it.
6. Cut the log into 6 rolls and place them cut side up in the prepared pan. Cover and let rise 45 minutes to 1 hour in a warm place or up to overnight in the fridge. Bring the dough to room temperature before baking.
7. Preheat the oven to 350 degrees F. Place the pan on a rimmed baking sheet and bake until browned on top, 30 to 35 minutes. If the bread is browning too quickly, cover it with foil. Let cool 5 minutes before turning it out onto a rack.
8. Make the frosting. In the bowl of a stand mixer fitted with the paddle attachment or in a medium bowl with an electric hand mixer, beat together the cream cheese, butter, and vanilla until fluffy. Gradually beat in the confectioners' sugar, cinnamon, allspice, ginger, and cardamom until combined.
9. Spread the frosting over the warm bread. Serve immediately. Store any leftovers refrigerated in an airtight container for up to 3 days.