



# Sourdough Cinnamon Rolls

*A Christmas Morning Tradition*

Prep Time  
**15 min**

Bake Time  
**25-35 min**

Yield  
**12 rolls**

Buttery, cinnamon sugar filling spiraled within sweet, soft dough with the added flavor and benefit of sourdough. Perfect for Christmas morning or any celebration.

**Pro Tip:** Use your Peace Dough Whisk to mix the dough. It brings the ingredients together beautifully and reduces wrist strain.

## Ingredients

### Dough

- 4 cups all-purpose flour
- 1 tsp baking soda
- 2 tsp baking powder
- 1 tsp salt
- 1 cup sourdough discard
- 1 cup water
- 1/2 cup butter (melted)
- 1/4 cup honey

### Cinnamon Filling

- 1/2 cup butter (softened)
- 1 cup brown sugar
- 2 tbsp cinnamon

### Cream Cheese Topping

- 6 oz cream cheese
- 1/2 cup heavy cream
- 1/2 cup honey (or maple syrup)
- 2 tsp vanilla extract

## Instructions

- 1 Melt butter and cool.
- 2 Preheat oven to 375°F. Prepare 9x13" dish or cast iron.
- 3 Mix dry ingredients: flour, soda, powder, salt.
- 4 Add wet: discard, water, butter, honey. Mix 3-5 min.
- 5 Roll dough into 1/4" thick rectangle on floured surface.
- 6 Spread filling (softened butter, brown sugar, cinnamon).
- 7 Roll tightly from long side. Press edge closed.
- 8 Slice into 12 rolls (floss/thread works great).
- 9 Place in prepared dish, lightly spaced.
- 10 Bake 25-35 min until golden. Cool slightly.
- 11 Heat cream cheese, cream, honey, vanilla. Pour over rolls.

## Tips

**Cutting:** Use dental floss or thread in a sawing motion to avoid smashing the dough.  
**Spacing:** Close together = softer exterior. Apart = firmer crust and round shape.  
**Thickness:** Thinner dough = more cinnamon filling layers.