

Cinnamon Roll Coffee Cake



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Coffee Cake

- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 1/3 cup granulated sugar
- 3 eggs, beaten
- 1 cup milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

Filling

- 2 tablespoons butter or non-dairy margarine, melted
- 1/3 cup packed brown sugar
- 1 1/2 teaspoons ground cinnamon

Frosting

- 3 ounces cream cheese, softened
- 4 tablespoons butter or non-dairy margarine, softened
- 1 teaspoon vanilla extract
- 2 1/2 to 3 cups powdered sugar

In a large mixing bowl, combine Yumee Yumee Breads mix, yeast, and sugar. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the [Rolling Mix](#) suggestion, lightly flour a silicone mat. Gently roll dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 20 x 11 inch rectangle.

Brush melted butter over dough leaving 1/2 inch on all sides of rectangle. Combine sugar and cinnamon, sprinkle evenly over dough.

Use the silicone mat as leverage; pick up short edge of the mat; and gradually lift and fold the dough about every 3 to 5 inches into a rectangle. Dust off excess flour with a dry silicone pastry brush after each fold. When rectangle is completed, transfer the rectangle seam side down to a parchment lined 11 x 17 inch baking sheet with floured dough lifters or cake lifter. Place the rectangle slightly off center.

Cut with a floured rotary pizza cutter approximately every 3/4 inch along long side of rectangle. Do not cut through opposite side of rectangle. Leave about 1 inch of rectangle attached.

Starting from one end of rectangle, lift first strip, flip, and place on baking sheet to expose filling. Lift second strip over connected edge of rectangle, flip to expose filling, and place on opposite side of baking sheet. Repeat for remaining strips of dough.

Allow coffee cake to sit uncovered for 5 minutes. Using the [Quick Rise Method](#), allow uncovered coffee cake to rise in a warm place for an additional 10 minutes.

Bake at 350 degrees for 18 to 20 minutes, or until golden brown. Cool on baking sheet for 5 minutes. Remove coffee cake from pan by sliding parchment paper onto wire rack. Slide parchment paper out from under coffee cake and continue cooling on a wire rack.

With an electric mixer, beat cream cheese and butter until light and fluffy in a large bowl. Add vanilla and mix well. Gradually add small amounts of powdered sugar to cream cheese mixture until desired consistency is achieved. Serve warm. Spread frosting over coffee cake.

Cook's Note: *Electric mixer required.*