

# Maggie's Cinnamon Rolls

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Maggie's Cinnamon Rolls appear regularly in MAGGIE SLOAN THRILLER SERIES books. The cinnamon rolls first appeared in I ALWAYS WANTED TO BE A SPY; technically, we should name the recipe RE GIE'S DINER Cinnamon Rolls because Kate taught Maggie how to make cinnamon rolls at the diner before it blew up. Jennifer adapted the diner recipe for us.



Maggie's Cinnamon Rolls Are Rarely Frosted

**Prep Time** 2 hours  
**Cook Time** 22 minutes  
**Total Time** 2 hours 22 minutes  
**Servings** 9+ large cinnamon rolls  
**Author** Judith A. Barrett

## Ingredients

- **For the dough**
- $\frac{3}{4}$  cup warm milk
- 2  $\frac{1}{4}$  teaspoons quick rise or active yeast
- $\frac{1}{4}$  cup granulated sugar (50 grams)
- 2 eggs at room temperature
- $\frac{1}{4}$  cup unsalted butter, melted (56 grams)
- 3 cups bread flour (408 grams), plus 2 Tablespoons if needed
- $\frac{1}{2}$  teaspoon salt
- **For the filling**
- $\frac{2}{3}$  cup brown sugar 135 grams
- 1  $\frac{1}{2}$  Tablespoons ground cinnamon
- $\frac{1}{4}$  cup butter, softened (56 grams)
- **For the cream cheese frosting (optional)**
- 4 ounces cream cheese, softened
- 3 Tablespoons butter, softened (42 grams)
- $\frac{3}{4}$  cup powdered sugar
- $\frac{1}{2}$  teaspoon vanilla extract

## Instructions

1. Pour the warm milk into the bowl of a stand mixer and sprinkle the yeast on top.
2. Add the eggs, butter, and sugar. Mix until combined with the beater blade or by hand.
3. Stir in flour and salt with a wooden spoon or with the beater blade until the ingredients are barely combined.

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4. Replace the beater blade with the dough hook.
5. Knead the dough for 5-7 minutes until it forms a ball but is still slightly sticky. Add in flour as needed if the dough doesn't form.  
*Kate's hint:* If you prefer, knead by hand 8-10 minutes until it forms a ball, adding flour as needed.
6. Place the dough in a well-oiled bowl and cover with plastic wrap and a warm towel. Keep in a warm place to rise for 1 to 1 ½ hours, or it has doubled in size. The time depends on the temperature and humidity in your home.
7. While the dough is rising, combine the butter, brown sugar, and cinnamon in a small bowl.
8. Transfer the dough to a well-floured surface. and sprinkle the top of the dough with flour.
9. Roll the dough into a 14x9 inch rectangle.
10. Spread the butter/brown sugar/cinnamon mixture on the dough with a rubber spatula.
11. Starting from the 9-inch side, tightly roll up the dough. Seal the edges as well as you can then place the roll seam side down.
12. Cut the roll into 9 pieces.  
*Maggie's hint:* Nine is a guideline. If you cut them into pieces that are roughly 1 ½ inches, you may come out with more than nine.
13. Grease a 9x9-inch pan or a 9-inch circular pan and line the bottom with parchment paper. Grease and line a second pan, if needed.
14. Cover with plastic wrap and a warm towel and let rise again for 30-45 minutes.
15. Preheat oven to 350 °F.
16. Bake for 20-22 minutes until slightly golden brown on the edges.
17. Allow them to cool for five minutes before serving or 5-10 minutes if there are any left for you to frost.

## Optional Frosting:

Combine cream cheese, butter, powdered sugar, and vanilla extract. Beat until smooth. Spread over cinnamon rolls and serve immediately unless they've already disappeared.

*Larry's hint:* If the cinnamon rolls aren't all gone, the guys and I can help you with that.

*Jennifer's hint:* Store the cinnamon rolls in an airtight container in the refrigerator or double-wrap and freeze for up to three months.