

Cast Iron Skillet Cinnamon Rolls

serves 6



12 ounces warm water
1 teaspoon honey
4 teaspoons active dry yeast
1 Tablespoon butter, melted
1 teaspoon salt
4 cups (480 grams) all-purpose flour
1 Tablespoon butter, melted

4 Tablespoons butter, melted
2 Tablespoons ground cinnamon
3/4 cup (144 grams) dark brown sugar

1 Tablespoon butter, melted
4 Tablespoons powdered sugar
1 teaspoon vanilla extract

Combine water and honey in a large bowl. Sprinkle yeast over the honey mixture and allow to rest for five minutes. At the end of five minutes, the yeast should be foamy.

Add the melted butter and salt to the yeast mixture. Mix to combine. Add the flour, mixing until a shaggy dough forms. Divide the dough into twelve equal portions.



Melt 1 Tablespoon of butter. Using a pastry brush, butter a 10" cast iron skillet. Set aside as you prepare the rolls and filling.

Make the cinnamon filling. In a small bowl, combine 4 Tablespoons melted butter with the ground cinnamon and brown sugar. Mix until smooth.

On a lightly floured surface, knead each portion of dough until it comes together into a smooth ball. Set aside and repeat until all twelve portions of dough have been kneaded.

Using your fingers, gently stretch one ball of dough slightly. Place 1 Tablespoon of the cinnamon filling on the dough and pull the edges around the filling, pinching them together. Place this round roll in the middle of the buttered skillet.

Using your finger, stretch the next ball of dough into an oblong shape. Add a Tablespoon of filling on the dough before pulling the edges around the filling and pinching them closed. Repeat with the remaining balls of dough. Arrange the eleven oblong rolls around the perimeter of the round roll in the center of the pan.

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Brush the top of the rolls with the remaining melted butter used to butter the skillet. Using a very sharp knife, cut a slit in each roll in order to allow the dough to rise. Place the skillet in a draft-free place to rise for one hour or until the rolls have risen to the top of the pan.

Preheat the oven to 350 degrees Fahrenheit. Place the skillet in the oven and bake for 25-35 minutes or until lightly browned. Remove from the oven and allow to cool slightly.

Prepare the icing by combining 1 Tablespoon of melted butter with powdered sugar and vanilla extract in a small bowl. Mix until completely smooth. Drizzle over the warm cinnamon rolls before serving.

The rolls can be baked a day in advance. Allow to cool completely before covering the pan with aluminum foil. Before serving, place the covered skillet in a 350 degree oven for 20 minutes or until warmed through. Remove the pan from the oven and top with the vanilla icing. Serve warm.