Cream Cheese Frosted Cinnamon Rolls

1 (7 g) package dry yeast

1 cup (237 ml) whole milk, warm

1/2 cup (100 g) granulated sugar

1/3 cup (75 g) margarine (or 80% margarine 20% butter spread)

1 teaspoon (8 g) salt

2 large eggs

3-1/4 cups (410 g) all-purpose flour

3/4 cup (105 g) bread flour

For the Filling:

1 cup (220 g) packed light brown sugar

3 tablespoons (36 g) ground cinnamon

1/3 cup (75 g) butter, melted

For the Frosting:

1/2 cup (114 g) cream cheese, softened 30 mins

1/2 cup (114 g) margarine, softened 30 mins

1-3/4 cups (220 g) powdered sugar, sifted

1 teaspoon (5 ml) vanilla flavor

In a large bowl, dissolve the yeast in the warm milk.

Add sugar, margarine, eggs salt then flour and mix well. Knead the dough into a large ball, using your hands dusted lightly with flour.

Put in a bowl, cover and let rise in a warm place until the dough has doubled in size, about 1 hour.

Roll the dough out on a lightly floured surface, until it is approx 21 inches long by 16 inches wide. It should be approx 1/4 thick.

For the Filling: In a small bowl, combine the brown sugar and cinnamon.

Spread the butter over the surface of the dough.

Sprinkle the brown sugar and cinnamon evenly over the surface, leaving about 1-inch untouched around edges.

Gently roll into a fairly tight roll, trying to keep the filling inside.

With a sharp knife, slice into 12 pieces. Place on prepared cookie sheet about 2" apart. Cover with lint-free cloth, and let rise for another hour. (Or, cover and refrigerate overnight.)

If refrigerated, remove form frig and let rise 1 hour before baking.

Bake in 400°F on rack just above center, for about 10 minutes, or until light golden brown.  Cool on cooling rack and gently place into airtight container when cool.

For the Frosting:  In an electric mixer fitted with the paddle attachment, blend the cream cheese and butter for 6 minutes on low speed.

Switch from the paddle to the whisk attachment and whip for 10 more minutes at medium-high.

Add 1 cup (125 g) of the icing sugar and mix for 1 minute on low speed. Add the remaining 3/4 (95 g) cup of icing sugar and mix for an additional minute. Add the flavors and mix for 1 minute on medium-high speed.

Transfer to an airtight container and refrigerate. Top warm, fresh-baked rolls generously with frosting.