Cinnamon Roll Muffins

Muffins

3/4 cup warm milk

3 Tablespoons sugar

2 teaspoons active dry yeast

1 large egg

2 Tablespoons butter, melted

1 teaspoon vanilla extract

2 1/2 cups flour

Filling

4 Tablespoons butter, softened

3/4 cup brown sugar

1 teaspoon cinnamon

1/2 teaspoon nutmeg

Frosting

2 ounces cream cheese (softened)

2 Tablespoons butter (softened)

1 teaspoon vanilla extract

1 1/2 cups powdered sugar

Combine milk, yeast and sugar in bowl of standing mixer.

Let stand 5 minutes.

Whisk in the egg, melted butter, and vanilla.

Slowly stir in the flour, mixing with a dough hook.

Knead until a smooth ball forms - about 2 minutes.

Transfer the dough to a well oiled bowl and let rise 1.5 hours.

Roll dough to a rectangle that is 12”x8".

Spread the softened butter over the dough.

Combine the brown sugar, cinnamon, and nutmeg for filling.

Sprinkle over butter.

Roll dough from a long side.

Slice dough into 12 pieces.

Place in greased muffin cups.

Cover and let rise 30 minutes.

Bake 15-18 minutes at 375.

Allow the muffins to cool for 10 minutes before removing from pan.

Combine the cream cheese, butter, and vanilla.

Mix in powdered sugar until smooth.

Spread the frosting over the warm cinnamon rolls and enjoy.