Cinnamon Rolls

1 cup warm milk

3 Tbsp. sugar

2 1/2 teaspoons active dry yeast

5 Tbsp. butter, softened

4 ¾ cups all-purpose flour, divided

1 egg

1 tsp. salt

Filling

½ cup butter, softened

⅔ cup granulated sugar

2 Tbsp. cinnamon

Glaze

2 ½ cups powdered sugar

2 Tbsp. milk

2 tsp. vanilla

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

Let sit 5 minutes until foamy.

Add flour, butter, egg and salt and knead with dough hook for 5 minutes.

Transfer dough to a greased bowl.

Cover and let rise 1 hour.

Transfer dough to countertop and roll to a rectangle.

Mix together cinnamon and sugar for filling.

Spread softened butter over dough.

Sprinkle cinnamon sugar over butter.

Roll up dough, starting with a long end.

Cut into 1" slices.

Place in a greased 9x13" dish.

Place rolls in the frig to cold proof or let rise 30 minutes on counter.

Bake rolls 22-24 minutes at 350.

Whisk together glaze ingredients and drizzle over warm rolls.