

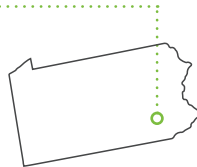
DOUBLETREE COOKIE CINNAMON ROLL

YIELD: 6 SMALL CINNAMON BUNS OR 2 LARGE

Inspired by the down-home flavors of Pennsylvania Dutch Berks County cooking, this melt-in-your-mouth cinnamon roll is **as good for your taste buds as it is for your soul.** Our signature, warm DoubleTree Cookies are cooled, crushed, and seamlessly melded with the familiar flavors of brown sugar and cinnamon. A bold and memorable treat to complement this stylish and modern Pennsylvania property.

Daniel Wooten, CEC Executive Chef

DoubleTree by Hilton Hotel Reading – Reading, PA, USA



DOUGH

¾ cup warm milk (110°F)
2 ¼ tsp. active dry yeast
(¼ oz. pkg.)
¼ cup granulated sugar
1 egg + 1 egg yolk, at
room temperature
¼ cup unsalted butter, melted
3 cups bread flour
¾ tsp. salt

FILLING

12 DoubleTree Cookies
(baked, cooled, and crushed)
⅔ cup dark brown sugar
1 ½ tbsp. ground cinnamon
¼ cup unsalted butter, softened

CREAM CHEESE FROSTING

4 oz. cream cheese, softened
3 tbsp. unsalted butter, softened
¾ cup powdered sugar
½ tsp. vanilla extract

Add warm milk to the bowl of an electric mixer and sprinkle yeast on top. When yeast begins to foam, add sugar, egg, egg yolk, and butter. Mix well. Stir flour and salt together and add to yeast mixture. Stir until a dough begins to form. Dough should shape into a nice ball and be slightly sticky. Using the dough hook attachment on the mixer or your hands, knead dough for 8–10 minutes. Transfer dough into an oiled bowl, cover with plastic wrap and a warm towel, and allow to rise 1–1 ½ hours or until doubled in size.

Turn out onto a well-floured surface and shape into a 14x9-inch rectangle. Spread softened ¼ cup of butter over the dough. In a small bowl, mix together the crushed DoubleTree Cookies, brown sugar, and cinnamon. Sprinkle this mixture over the dough and, using your hands, lightly press it into the surface of the dough. Starting at one of the 9-inch edges, tightly roll the dough up. Seal the edges and turn seam side down. With a serrated knife, cut into 6 equal pieces and place the rolls, filling side down, in a parchment paper-lined baking pan. Cover with plastic wrap and a warm towel and let rise again for 30 minutes.

Preheat oven to 350°F. Remove wrap and towel and bake for 20–25 minutes till just slightly brown around the edges. Allow to cool while you prepare the frosting.

Combine cream cheese, butter, powdered sugar, and vanilla extract in the bowl of an electric mixer. Beat until smooth and fluffy. Spread over the tops of the cinnamon rolls, sprinkle with crushed DoubleTree Cookie crumbs, and serve while still warm.