



# Cinnamon Rolls with Apples



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## Introduction

Cinnamon rolls with apples, or “cynamonki z jabłkami,” are a delightful treat that combines the warm, comforting flavors of cinnamon and the sweet, tart notes of fresh apples. Perfect for breakfast or as a dessert, these rolls are sure to become a favorite in your kitchen. This recipe offers a simple way to create these mouth-watering pastries that will impress family and friends alike.

## Detailed Ingredients with measures

For the dough:

- 500g all-purpose flour
- 100g sugar
- 7g dry yeast
- 250ml warm milk
- 1 egg
- 100g butter, melted
- A pinch of salt

For the filling:

- 3 medium-sized apples, peeled and diced
- 100g brown sugar
- 2 tablespoons ground cinnamon
- 50g butter, softened
- 50g raisins (optional)

For the glaze (optional):

- 100g powdered sugar
- 2-3 tablespoons milk

## Prep Time

Preparation time for these delicious cinnamon rolls is approximately 15 minutes, which allows you to mix the ingredients and prepare the filling.

## Cook Time, Total Time, Yield

Cook time is around 25-30 minutes, during which the rolls achieve a golden brown finish in the oven. The total time for this recipe, including preparation and cooking, is approximately 45-60 minutes. This recipe yields about 12 cinnamon rolls, perfect for sharing or enjoying throughout the week.



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# Detailed Directions and Instructions

## Step 1: Prepare the Dough

In a large bowl, combine flour, yeast, sugar, and salt. Mix the dry ingredients well. In a separate bowl, warm the milk and melt the butter, then add them to the flour mixture. Incorporate the eggs and blend until the dough forms a ball.

See also [Green Beans Greek Style](#)

## Step 2: Knead the Dough

Turn the dough onto a floured surface and knead it for about 10 minutes, until smooth and elastic. Place the dough in a lightly greased bowl, cover it with a cloth, and let it rise in a warm place for approximately one hour, or until it has doubled in size.

## Step 3: Prepare the Apple Filling

While the dough is rising, peel and slice the apples into small pieces. In a pan, melt some butter and sauté the apple pieces with cinnamon and sugar until they are tender and slightly caramelized. Set aside to cool.

## Step 4: Roll Out the Dough

Once the dough has risen, punch it down and turn it onto a floured surface. Roll it out into a rectangle about 1 cm thick.

## Step 5: Assemble the Cinnamon Rolls

Spread the cooled apple filling evenly over the dough rectangle. Roll the dough tightly into a log, starting from one long side. Once rolled, cut the log into equal pieces (about 2-3 cm thick).

### Step 6: Second Rise

Place the sliced rolls in a greased baking dish, leaving some space between them. Cover with a cloth and let them rise again for about 30-40 minutes, until they puff up.

### Step 7: Bake

Preheat the oven to 180°C (355°F). Bake the cinnamon rolls for 25-30 minutes or until they are golden brown on top.

### Step 8: Cool and Serve

Let the rolls cool slightly in the baking dish before serving. Enjoy them warm.

## Notes

### Note 1: Ingredient Variations

You can add nuts or raisins to the apple filling for extra flavor and texture.

See also [Sausage Gravy](#)

### Note 2: Storage

These cinnamon rolls are best enjoyed fresh, but can be stored in an airtight container for up to 2 days.

### Note 3: Freezing

Unbaked rolls can be frozen and then baked fresh when needed; just let them rise at room temperature before baking.



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# Cook techniques

## 1. Dough Preparation

The dough is made by combining flour, sugar, yeast, and other ingredients, then kneading until smooth and elastic. This step ensures a good rise and texture.

## 2. Rolling and Shaping

After the dough has risen, it is rolled out into a rectangle. This technique helps in evenly distributing the filling and creating a uniform shape.

## 3. Filling Application

Applying the apple and cinnamon filling evenly across the rolled dough is crucial for balanced flavor in every bite.

## 4. Cutting and Twisting

Cutting the rolled dough into strips and then twisting them before placing in the baking pan adds visual appeal and texture.

## 5. Baking

Baking at the right temperature ensures that the cinnamon rolls are cooked through and achieve a golden-brown color.

## 6. Glazing

Applying a glaze after baking adds sweetness and moisture, enhancing the overall flavor of the cinnamon rolls.

## FAQ

**Can I use other fruits besides apples?**

Yes, you can experiment with other fruits such as pears or berries for a different flavor profile.

**How do I store leftovers?**

Leftovers should be stored in an airtight container at room temperature for a few days.

**Can I freeze the cinnamon rolls?**

Yes, you can freeze the unbaked rolls by placing them in a freezer-safe container. Bake them straight from the freezer when ready to enjoy.

See also [Marry Me Chicken](#)

**What can I substitute for yeast?**

If you prefer not to use yeast, you can try using baking powder, but the texture will differ.

**How do I know when they are done baking?**

The cinnamon rolls should be golden brown and have risen well. A toothpick inserted in the center should come out clean.



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## Conclusion

The cinnamon rolls with apples are a delightful combination of sweet and spiced flavors, creating a comforting dessert perfect for any occasion. Their gooey texture and warm aromas make them an irresistible treat that can be enjoyed by the whole family.

## More recipes suggestions and combination

### **Apple and Cinnamon Oatmeal**

A warm bowl of oatmeal topped with sautéed apples and a sprinkle of cinnamon makes for a wholesome breakfast option, providing both flavor and nutrition.

### **Cinnamon-Stuffed French Toast**

Transform your breakfast with slices of bread stuffed with a mixture of cream cheese, cinnamon, and apple filling, then grilled to golden perfection.

### **Apple Cinnamon Muffins**

Bake fluffy muffins that are infused with apple chunks and a warm cinnamon swirl, perfect for a quick snack or breakfast on the go.

### **Spiced Apple Crisp**

Create a delicious dessert by layering sliced apples with a crumbly cinnamon-infused topping, baked until golden, and served warm with vanilla ice cream.

### Cinnamon Sugar Donuts

Make homemade donuts coated in cinnamon sugar, with apple puree or chunks mixed in the batter for a sweet and delightful treat.



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