



## Overnight Cinnamon Rolls

Here is how it is done folks: This makes six nice sized rolls. If you want 12 rolls, make the challah dough but use the entire recipe of challah dough for rolls in a 9 x 12 pan.

1. Make challah dough according to my [new, revised recipe](#) and continue up until the first 90 minute rise is complete.
2. Then remove about half the raw dough for the rolls and knead it a bit, cover and use the remaining dough and proceed with the challah braiding. After the challah is braided, covered and rising for the second time, I proceed with the rolls.
3. Spray with Pam a 9-inch x 2 ½ inch cake pan, bottom and sides. Then make the caramel topping.

### Ingredients for the bottom of the pan:

- 2 Tbsp salted butter
- ¾ cup dark brown sugar
- 1 ½ Tbsp kefir or buttermilk
- ½ cup toasted pecans coarsely chopped

### Ingredients for the filling of the rolls:

- Additional ½ cup dark brown sugar
- 1 tsp ground cinnamon
- 2 tsp of salted butter

### Instructions

In a small saucepan, make the bottom pecan sauce by melting butter and ¾ cup dark brown sugar. Remove from heat and add kefir and pecans.

(For the filling) In a separate bowl, combine ½ cup dark brown sugar and cinnamon.

In a cup, melt 2 tsp of salted butter to brush on the dough before filling.

Knead this dough you reserved for the rolls until it is nice and smooth. With your fingers, press into a rectangular shape then use a rolling pin to evenly roll this rectangle into an 8 inch long x 6 inch wide rectangle. Brush with melted butter but leave the top inch (along the 8 inch width) free of butter.

Spread the brown sugar/cinnamon filling mix with your hands to cover the buttered part of the dough. Press down slightly. With clean hands, roll up, starting on the bottom jelly roll style into a tight tube. Pinch the seam with your fingers. Put the seam side down and be sure the roll is even in size.

I cut my rolls using kitchen string.

I cut a piece of string 10 inches or so and slice it under the roll in the middle, bring the two ends to the top and cut. Cut each half into 3 more pieces, and place each roll cut side down in the pan (see my photo and/or this [nifty YouTube video](#)).

Cover gently with a piece of oiled or Pammed saran and a tea towel and let the rolls rise in the refrigerator for at least eight hours or overnight.

In the morning, remove the pan from the fridge and let the pan of rolls rest on the counter while you preheat the oven to 350 degrees with the rack mid oven. When the temperature reaches 350, uncover the rolls and place them in the oven, bake for 22-25 minutes or until the internal temperature reaches 190 degrees. Let the pan cool on a rack for five minutes then invert on a cooling rack so the caramel sauce is on top. (I place a piece of parchment or waxed paper under the pan to catch any drips!). Let the rolls continue to cool until you can't stand it anymore, then pull apart and enjoy.

My husband makes something called "sop". It is not something I would eat but he loves this as do my kids. Basically, he tears the cinnamon rolls into 1/2 inch pieces, jams them in a tall glass then pours milk over the torn up rolls and eats the soggy milk-soaked pieces with a spoon. To each his own.