

Sourdough Cinnamon Rolls (6 smaller rolls)

Ingredients:

- 1/2 cup (120g) **active sourdough starter**
- 1/4 cup (60g) **warm milk** (around 80-90°F)
- 1 tbsp **sugar**
- 1/4 tsp **salt**
- 1 egg
- 1 1/2 cups (180g) **all-purpose flour**
- 2 tbsp **butter** (softened)

Filling:

- 1 tbsp **butter** (softened)
- 2 tbsp **brown sugar**
- 1 tsp **cinnamon**

Instructions:

- 1 Dough:** Mix starter, warm milk, sugar, egg, and salt in a bowl. Gradually add flour and softened butter. Knead for about 5 minutes until smooth. Let rise for 4-6 hours until doubled in size.
- 2 Roll and Fill:** Roll dough into a rectangle (about 6x12 inches). Spread softened butter on top, then sprinkle with brown sugar and cinnamon.
- 3 Shape:** Roll up the dough and cut into 6 smaller rolls. Place in a greased baking dish.
- 4 Second Rise:** Let them rise again for 2-4 hours.
- 5 Bake:** Bake at 350°F (180°C) for 20-25 minutes until golden brown.