

Chocolate Cinnamon Rolls

These chocolate cinnamon rolls are more complicated than most, but they're fantastic and worth the effort.

Recipe by Floyd Richards | Created on **Mar 11, 2022**

Ingredients

- 2 packages active dry yeast
- ½ cup warm water (105 to 115 degrees F / 40 to 45 degrees C)
- 4 ½ cups all-purpose flour, or more as needed
- ¾ cup cocoa powder
- ½ cup shortening
- ½ cup lukewarm milk (scalded then cooled)
- 1 cup white sugar, divided
- 2 large eggs
- 2 tablespoons ground cinnamon, or to taste, divided
- 1 teaspoon salt
- 4 tablespoons butter, softened
- 1 ½ cups confectioners' sugar
- 1 tablespoon milk
- ½ teaspoon vanilla extract

Directions

- Dissolve yeast in warm water in a mixing bowl. Stir in 2 ½ cups flour, cocoa, shortening, milk, ½ cup sugar, eggs, 1 tablespoon cinnamon, and salt. Beat with an electric mixer until smooth. Mix in enough remaining flour to make dough easy to handle.
- Turn dough onto a lightly floured board; knead until smooth and elastic, about 5 minutes. Place in a greased bowl, turn greased side-up, and cover. Let rise in a warm place until doubled in size, about 1 ½ hours.
- Preheat the oven to 375 degrees F (190 degrees C). Grease two 9x13-inch baking pans.
- Punch down dough and divide in half. Roll each half into a 15x9-inch rectangle. Spread each rectangle with 2 tablespoons butter. Mix remaining ½ cup sugar and 1 tablespoon cinnamon together in a bowl. Sprinkle half of the mix over each rectangle. Roll up, beginning at the wide side; pinch edges of dough into the roll to seal well. Stretch the roll to make even.
- Cut each roll into 15 slices. Place slightly apart in the prepared pans. Let rise until doubled in size, about 30 minutes.
- Bake in the preheated oven until golden, 25 to 30 minutes.

- While rolls bake, mix confectioners' sugar, milk, and vanilla extract in a bowl until smooth. Frost rolls while still warm.

Nutrition Facts

Serving: **2 1/2 dozen rolls** | Calories: **178.6 kcal** | Carbohydrates: **28.9 g** | Protein: **3.1 g** | Saturated fat: **2 g** | Cholesterol: **16.8 mg** | Sodium: **95.8 mg** | Fiber: **1.2 g** | Sugar: **12.8 g**

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