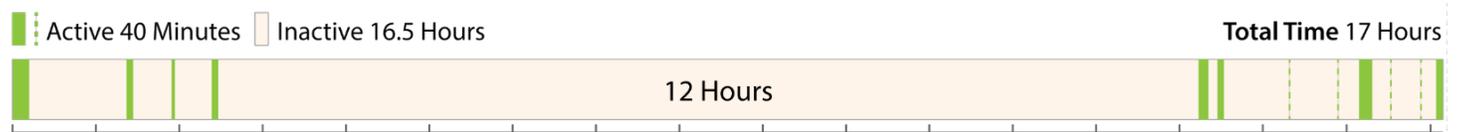


Homemade Cinnamon Rolls

Made with the finest, all-natural ingredients, these are *completely amazing* cinnamon rolls. This recipe skips the standard super-sweet powdered sugar frosting and instead includes a richly flavored, creamy glaze that rounds out the cinnamon.

Yield: Twelve Rolls. Make twelve rolls in two 9" / 23 cm round cake pans if you have the Shelf Kit accessory or one 9 x 13" / 23 x 33 cm rectangular pan.

Timing: Most of the work on these rolls can be done the day before baking. On day 1, the dough can be made, chilled, rolled, and cut. Refrigerate the rolls overnight. In the morning, pull the rolls out of the fridge about 2¼ hours before serving time to proof and then bake. Alternative timing notes are at the end of the recipe.



Milk & Honey Sweet Dough

Ingredients	Volume	Grams	Ounces
Unbleached 12% protein flour, separated	2 C spooned	250	8.8
Milk	¾ C	182	6.4
Instant yeast	1½ tsp	4.8	0.17
Salt	¾ tsp	4.5	0.16
Honey	3 T	60	2.1
Egg yolk	1 yolk	15	0.5
Water	1 T	15	0.5
Butter, very soft	4 T	57	2

*Use strong unbleached all-purpose flour or bread flour.

Cinnamon Pecan Filling

Ingredients	Volume	Grams	Ounces
Butter, melted and cooled	4 T	57	2
Light brown sugar	2 T	27	1
Cinnamon	2 tsp	5.6	0.19
Vanilla	½ tsp	2.5 ml	0.08
Egg white, cold	1 white	32	1.1
Pecans, chopped	¾ C	85	3

Cinnamon Mocha Glaze

Ingredients	Volume	Grams	Ounces
Fine quality white chocolate bar*	one 3 oz bar	85	3
Butter	2 T	28	1
Cinnamon	¼ tsp	0.65	0.02
Coffee or espresso (brewed)	1 T	15	0.5
Powdered sugar	2 T	14	0.7

*Lindt or Green & Black's white chocolate bars are delicious in this recipe. White chocolate chips are formulated not to melt and will not work in this recipe.

Equipment: Brød and Taylor Folding Proofer & Slow Cooker. If using two round or two square pans, the Brod and Taylor accessory Shelf Kit is necessary. A stand mixer is helpful for the long kneading time and sticky dough texture.

Making the Roux. Measure the flour into the bowl of a stand mixer. In a small saucepan, add the milk and whisk in 1.6 oz / 45 g of the flour from the mixer bowl. Whisk constantly while heating it over medium-high heat until uniformly thickened and bubbling, about 20-30 seconds after the mixture first begins to boil. Cover and chill until cool to the touch.

Setting up the Proofer and Checking on the Butter. The butter will incorporate more easily with the dough if it is so soft that it has gone all melty at the edges. It can be softened in the Proofer at 84 °F / 29 °C. To prepare for rising the dough, lightly oil a container and mark it at the one quart/liter level (two quarts/liters, if making a double recipe).

Mixing the Dough. Add the instant yeast and salt to the flour in the mixer bowl and stir to combine. Add the water, cooled roux, honey, and egg yolk. Mix on low speed until flour is moistened. Once the dough comes together it should stick to the sides of the bowl. If necessary, add 1 more tablespoon / 15 ml of water to achieve the right consistency.

Kneading Intensively for an Ethereal Texture. Raise mixer to medium-low and knead for 5 minutes. The dough should still be sticking to the sides of the bowl. Add the butter in four parts, kneading until each piece is incorporated before adding the next. Scrape down the sides of the bowl as necessary. Once the butter is incorporated, knead for 10 more minutes on medium-low. The dough should pull away from the sides of the bowl, although it may still stick on the bottom.

Fermenting the Dough. Check that the Proofer is set up with water in the tray and the temperature at 84 °F / 29 °C. Scrape the dough into the oiled container, place it in the Proofer, and allow rising until doubled, about 75-80 minutes.

Folding and Chilling. Turn the dough out onto a lightly oiled surface and stretch and fold all four sides towards the center, creating a square package. Wrap loosely and chill (relaxed, cool dough will be less sticky and easier to roll out without adding more flour). After 30 minutes, deflate the dough and re-wrap. Chill 30 more minutes or until it is convenient to roll the dough, up to 24 hours.

Making the Filling. Butter the bottom and sides of the pans and chop the pecans finely. Whisk together the melted butter, brown sugar, cinnamon, and vanilla until well combined. Quickly whisk in the cold egg white to thicken and emulsify the mixture.

