

Cinnamon Roll Bread



PREP TIME: 10 minutes (plus 1 hour of rise time)

BAKE TIME: 35 minutes

SPECIAL EQUIPMENT: KitchenAid® Bread Bowl with Baking Lid; KitchenAid® Artisan Stand Mixer with dough hook attachment; parchment paper; kitchen scale; pastry spatula; spray oil

INGREDIENTS:

½ cup (125 ml) warm milk
1 ½ teaspoons (9g) active dry yeast
1 tablespoon (13 g) granulated sugar PLUS ¼ (50g) cup granulated sugar, separated
2 ¼ (270g) cups all-purpose flour
1 large (57g) egg (at room temperature)
4 tablespoons (57g) butter (melted)
½ teaspoon salt

Filling:

4 tablespoons (57g) room temperature butter
½ cup (100g) brown sugar
2 teaspoons (5g) cinnamon

Icing:

3 tablespoons (43g) room temperature butter
½ cup (60g) cream cheese
1-2 cups (125-250g) powdered sugar (depending on desired thickness)
½ teaspoon (2g) vanilla paste
Pinch of salt
1 tablespoon (15 ml) milk or heavy cream (if needed)

DIRECTIONS:

1. Fill the KitchenAid® Bread Bowl with hot tap water to warm the ceramic, then pat dry.
2. Place the warm milk and 1 tablespoon of sugar into the Bread Bowl and sprinkle the yeast on top. Gently whisk to incorporate, then allow yeast to bloom for 3-5 minutes.
3. Add remaining sugar, flour, egg, melted butter, and salt into the yeast mixture. Affix the Bread Bowl to the KitchenAid® Artisan Stand Mixer, insert the dough hook, and turn to speed 2 to knead the dough. Allow dough to knead for 4-6 minutes, or until dough is smooth and smacks against the side of the bowl when turning.
4. Remove the bowl from the mixer. Remove the dough from the bowl and lightly spray the inside of the bowl with spray oil. Form the dough into a ball, place it back into the bowl,

and then cover the Bread Bowl with the Baking Lid. Allow to rest in a warm place for 30 minutes.

5. While the dough is rising, prepare the filling and the icing.
6. For the filling, stir together the sugar and the cinnamon. Set aside.
7. For the icing, beat the butter and cream cheese together until creamy, then add in the vanilla paste and a pinch of salt. Then, sift in the powdered sugar and continue to beat until smooth. (Add milk or heavy cream if too thick.) Set aside.
8. After dough is done with first rise, lightly flour your countertop. (NOTE: not too much flour because it will cause the dough to slip when rolling. You just want a light dusting to keep it from sticking.) Roll the dough into a 20"x10" rectangle. Use a pastry spatula to gently spread the butter over the surface of the dough, then generously sprinkle the sugar/cinnamon mixture over the butter.
9. Slice the dough lengthwise into four strips that are roughly 2 ½" wide. Starting at one end, roll a strip into a tight cylinder. Place the cylinder at the edge of the next strip, being sure to match up the edges of the dough, and roll the dough together. Complete the process with all four strips of dough so that you have one large, rolled cylinder. Tuck 1" of the end of the outside layer at an angle under the cylinder so that it doesn't unwrap when rising and baking.
10. Line the Bread Bowl Lid with a piece of parchment trimmed 2" larger than the round of the base. Carefully place the formed cylinder into the center of the lid on the parchment and cover with the Bread Bowl. Allow the bread to rise for another 30 minutes.
11. While dough is on second rise, preheat the oven to 400°F/204°C. (NOTE: Set your rack as close to the center of the oven as possible while still leaving enough height for the lidded Bread Bowl to fit.)
12. After 30 minutes, remove the bowl and carefully drizzle 2 tablespoons of heavy cream (slightly warmed to remove the chill) over the top surface of the loaf. (NOTE: Pour slowly and try to work the cream into the folds versus allowing all of it to flow over the sides and pool on the lid.)
13. Once again, cover the prepared loaf with the baking bowl, being sure the parchment edge is fully tucked up inside the bowl to catch the butter and sugar as the loaf bakes. Bake for 35 minutes. Then, remove the bowl from the lid and allow the bread to bake, uncovered, for another 2-3 minutes, or until lightly golden brown.
14. Allow the bread to cool for 10 minutes before icing.