
What Geeks Eat...

Brioche Cinnamon Rolls

1/3 cup warm milk
2 ¼ teaspoons active dry yeast
5 large eggs
4 1/2 cups unbleached flour
1/3 cup sugar
1 teaspoon kosher salt

Fit the mixer with the paddle attachment and dump all of the above ingredients into the mixer bowl and work it on medium speed until it comes together and forms a nice ball of dough. Switch to the dough hook attachment. Mix for 10 minutes on medium. This will help smooth the dough out. While the dough is being worked you should hear it slapping against the sides of the bowl.

6 ounces unsalted butter at room temperature

Take the butter and smash it about with a rubber spatula...the point of this is to work the butter into the same texture and smoothness as the dough. With the mixer on medium low add the butter to the dough in increments of tablespoons and allow the mixer to work in each increment until it is fully incorporated. The dough may fall apart as the butter is being added but don't worry, it will come back together...just keep the mixer working the dough.

Once all the butter has been added turn the mixer speed up to medium high for a minute or two and then lower it again to medium low and let it work the dough for 5 – 7 minutes, again it should be slapping the sides of the bowl.

Remove the dough from the mixing bowl and place it in buttered bowl and cover it with plastic wrap and refrigerate it overnight.

When you wake up the next morning remove the dough from the refrigerator and turn it out onto a floured counter and let it warm up for a hour. Cut the dough into two equal pieces and roll it out to about 1/3" thickness, brush each piece with softened butter and sprinkle it with cinnamon sugar (2 tablespoons cinnamon and 1 cup sugar). Roll your rolling pin over the top to lightly compress the sugar/butter into the dough and then roll them up, reserving the neatest, straightest edge for the outside edge of the roll. Secure the roll by pinching the loose edge to the roll and then smooth the pinch out. Cut the rolls into 1" pieces and line them up on a silpat lined baking sheet. Place them in a warm spot and let them rise for an hour or until they are doubled in bulk. Bake them at 350°F for about 10 – 12 minutes or until they are golden brown and register 210° on an instant read thermometer. Remove them from the oven and let them cool for as long as you can resist them. I always end up putting them under a fan for a fast cool.

I like to drizzle the top of these delicious babies with a simple powdered sugar, milk, vanilla glaze.

