

Cinnamon rolls (or kanelbullar) with brown butter and muscovado sugar

Ingrédients

- 20g fresh yeast
- 250g whole milk
- 600g T45 flour or bread flour
- 2 eggs
- 50g sugar
- 8g salt
- 100g butter
- 115g brown butter
- 7g ground cinnamon
- 160g brown sugar
- 75g heavy cream
- 65g Philadelphia
- 40g brown butter
- 30g muscovado sugar

Préparation

1. Cinnamon rolls, or kanelbullar, many names for this little cinnamon bun that almost everyone agrees on in the fall!
2. The recipe is not complicated if you have a mixer (otherwise it will take you a little more time and especially some elbow grease to knead the dough), and the icing is optional, the buns are already very good, soft and naturally flavored.
3. To keep them, wrap them quickly in plastic wrap after taking them out of the oven and reheat them for a few seconds in the microwave (you can also freeze them if you want to prepare them in advance).
4. Of course, you can also halve the quantities, but I warn you, they are eaten quickly!
5. A little peculiarity in my recipe, I used brown butter for the filling and the icing but if you are short on time, you can do it with regular butter.
6. Ingredients: I used cinnamon from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
7. In the mixer bowl, mix the crumbled yeast and milk.
8. Add the flour, then the eggs, sugar, and salt.
9. Knead until the dough comes away from the sides of the bowl and is very smooth, about 10 to 15 minutes at medium speed.
10. Add the butter cut into small pieces, knead again until you have a smooth dough that stretches without tearing.
11. Cover the dough and let it rise overnight in the refrigerator (or otherwise 30 minutes at room temperature and 2 to 3 hours in the refrigerator).
12. A few hours before filling the buns, prepare the brown butter: take about of butter and cook it over medium heat until it stops sizzling and has a good nutty smell.
13. Pour into a bowl and let it cool completely until it has a creamy texture.
14. Then, take and mix with the cinnamon and brown sugar.
15. Roll out the brioche dough into a large rectangle, about 1/2cm thick.
16. Spread the filling over it, then roll the brioche into a long log.

17. Cut into sections about 5cm thick, and place them in baking dishes (do not pack them too tightly, they need time to rise).
18. Let them rise for about 1 hour at room temperature.
19. Once the cinnamon rolls have risen, pour the cream over them to keep them nice and soft while baking, then bake them for 20 to 25 minutes at 180°C.
20. Mix the three ingredients, then spread the icing over the cinnamon rolls while they are still slightly warm (if you plan to eat them later or freeze them, only add the icing when you are ready to eat them).
21. Prepare your favorite hot drink, and enjoy yourself!

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