

Nutella Cinnamon Buns

Makes 12 Servings

Ingredients

1 package (2 ¼ tsp.) active dry yeast
1 tsp. granulated sugar, plus ¼ cup
½ cup whole milk
4 tbs. unsalted butter, room temperature
1 tsp. kosher salt
2 large eggs, beaten
1 tsp. vanilla extract
4 cups all-purpose flour, plus more for dusting
5 tbs. unsalted butter, plus more for baking dish
¾ cup packed dark brown sugar
¾ cup roughly chopped pecans
1 ½ cups Nutella (chocolate-hazelnut spread)
1 large egg, beaten
ground cinnamon

Directions

To make the dough, pour ½ cup warm water (about 110 degrees, no hotter!) into a small bowl. Add the yeast and the 1 tsp. granulated sugar and stir to dissolve. Let stand until foamy, 5-10 minutes. Meanwhile, in a small saucepan, heat the milk just until it begins to bubble. Remove from the heat and stir in the ¼ cup granulated sugar, the 4 tbs. butter, and the salt. Set aside until cool.

In a large bowl, stir together the yeast mixture, the milk mixture, the eggs, the vanilla, and half of the flour. Stir in the remaining flour, a little at a time. Turn the dough out onto a well-floured work surface and kneed, dusting with more flour as needed, until smooth and not sticky, about 5 minutes. Alternately use a stand mixture with dough hook to incorporate and kneed ingredients until smooth and not sticky. Place in an oiled bowl and turn to coat. Cover and let rise in a warm place until doubled in volume, about 1 hour.

Preheat the oven to 375 degrees. Melt the 5 tbs. butter in a small saucepan over medium heat. Whisk in the brown sugar until smooth. Pour the brown sugar mixture into a greased pan (9 x 13 works, or two 8 inch rounds). Scatter pecans on top.

On a well-floured work surface, roll the dough out into a rectangle about 15 by 20 inches. Spread the Nutella over the dough in a thin layer, leaving a ½ -inch border uncovered on one long side. Brush the border with the beaten egg. Starting with the covered long side, roll the dough gently into a cylinder, pressing to seal the seam

with the egg. Sprinkle all over with cinnamon. Cut crosswise into 12 rounds and place in the baking dish on top of the pecans. Bake until golden brown, 20 – 25 minutes. Let cool slightly, then invert onto a large platter. Spread any of the brown-sugar mixture left in the dish onto the rolls and serve.

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