

## local producer

## MAPLE-CINNAMON BUNS

**Active Time:** 30 min. **Total Time:** 3 hours **Makes** 12 buns

If the dough is very wet and not forming a ball by the end of Step 3, add  $\frac{1}{4}$  cup of extra flour and knead for another 2 minutes.

**Make-Ahead:** Dough can be prepared up to the point where it is cut and in the baking dish. Cover, refrigerate for up to 1 day, then continue as directed in Step 7.

## DOUGH:

- $\frac{1}{2}$  cup whole milk
- 6 Tbsp. unsalted butter, cut into  $\frac{1}{2}$ " pieces
- 3 Tbsp. maple syrup
- 2 Tbsp. sugar
- 1 tsp. vanilla extract
- $\frac{1}{2}$  tsp. salt
- 3 cups all-purpose flour
- 1 large egg plus 3 egg yolks, lightly beaten
- 1 packet active dry yeast ( $2\frac{1}{4}$  tsp.)

## FILLING:

- 6 Tbsp. unsalted butter, softened
- $\frac{1}{3}$  cup sugar
- 4 Tbsp. maple syrup
- 2 tsp. ground cinnamon
- $\frac{1}{2}$  tsp. salt

## GLAZE:

- 1 cup confectioner's sugar
- 3 Tbsp. maple syrup
- 2 tsp. whole milk

**1. For the dough:** Bring milk to a simmer in a small saucepan. Remove from heat and stir in butter, maple syrup, sugar, vanilla, and salt. Let sit until butter is melted and mixture is lukewarm.

**2.** Transfer warm milk mixture to a stand mixer fitted with the paddle attachment. Add 2 cups flour, eggs, and yeast and mix on low until combined.

**3.** Replace the paddle with the dough hook attachment. Add remaining 1 cup flour and knead at medium-low until dough is smooth, elastic, and comes away from the sides of the bowl, 10 to 12 minutes.

**4.** Turn dough out onto lightly floured surface and knead briefly to form a smooth ball. Transfer to a large greased bowl, cover, and let sit in a warm place until doubled in size, about 1 hour.

**5. For the filling:** Add all of the filling ingredients to a bowl and stir until combined and spreadable; set aside.

**6.** Return dough to a lightly floured surface and roll into a 12x18" rectangle. Leaving a  $\frac{1}{2}$ " border all around, spread filling mixture over dough. Starting at a short edge, tightly roll dough into a log. Lightly brush seam area with water and pinch to seal.

**7.** Using a serrated knife, cut log in half, and then cut each half into 6 equal pieces; transfer to a greased 9x13" baking dish. Cover dish with greased plastic wrap and let sit in a warm place until doubled in size, about 1 hour.

**8.** Heat oven to 350°. Uncover and bake buns until deep golden brown, 25 to 30 minutes, rotating halfway through. Transfer dish to a wire rack and cool for 10 minutes.

**9. For the glaze:** Whisk all of the glaze ingredients in a bowl until smooth. Drizzle over buns and let sit another 10 minutes before serving.

Per Roll: 350 Cal; 14g Fat (8g Sat Fat); 95mg Chol; 180mg Sodium; 52g Carb; 1g Fiber; 5g Protein

**"The addition of maple both in the buns and the glaze adds a complexity that only syrup can yield. When these buns are baking, the irresistible smell permeates the kitchen."**

*-Betty Liu*