



Mega Bun!

A few years ago, I got very into making ginormous cinnamon buns. I love them!! If you want to streamline the process (which we'll do in our class), leave the dough to rest and rise for only about 20 minutes before you roll it out again, spread it with butter-sugar-cinnamon and shape it.

Dough:

1/4 cup warm water
2 tsp active dry yeast
1/4 cup sugar
2 1/2 cups all-purpose flour
1/2 cup milk, warmed (any kind - or more water)
1 large egg
1/4 cup butter, softened
1/2 tsp salt

Filling:

1/2 cup butter, melted
1 cup packed brown sugar
1 Tbsp cinnamon

Glaze:

2 Tbsp butter, melted
1/2 cup icing sugar
1 Tbsp milk or cream (plus extra as needed)
1/2 tsp vanilla

Put the water in a large bowl and sprinkle with yeast. Let stand for 5 minutes, or until it dissolves and gets foamy. Add the flour, sugar, milk, egg, butter and salt and stir by hand or with the dough hook attachment of your stand mixer until you have a soft dough. Knead for about 5 minutes, or until it's smooth and elastic—it should still be quite tacky. Put the dough back in the bowl, cover with a towel and let rise in a warm place for an hour or so, until about doubled in size.

In a small bowl, stir together the soft butter, brown sugar and cinnamon. Roll the dough out into a 12x16-inch rectangle, spread with the butter-sugar mixture, cut lengthwise into 4 strips. Roll up one of the strips, then move it over to the end of another strip of dough, pinch the ends of the dough together (it doesn't need to be perfect) and continue rolling the strip, adding the remaining two strips, making one giant roll.

Transfer to a buttered or parchment-lined 9-inch square or round baking dish, deep cake pan or ovenproof skillet. Scatter any brown sugar that has fallen out onto the counter over the dough. Cover and let it rise for another hour, until it's puffed.

When you're ready to bake, preheat the oven to 350° F. Bake the mega roll for 50-60 minutes, or until deep golden and puffed. Whisk together the melted butter, icing sugar, milk and vanilla, adding a bit more liquid or sugar as needed so that it has the consistency of heavy cream, and drizzle it over while the bun is still warm. Serves 4-6 (or 1).