

Brioche Cinnamon Scrolls

Ingredients:

1/2 Cup of milk, warmed slightly
2 Tablespoons of Sugar
2 Teaspoons of Instant Yeast
3 Egg Yolks, lightly beaten
250g of Flour

1/4 Teaspoon of Salt
75g Butter, slightly softened
Filling: 2 Tablespoons of Butter,
melted
1/2 Cup of brown Sugar
2 Teaspoons of Ground Cinnamon

Method 1. Combine the milk and sugar in a small bowl. Sprinkle the yeast onto the milk and stir to mix. Leave to stand until the yeast is foamy. Stir in the egg yolks.

2. If you have an electric mixer with a Dough Hook, place the liquid ingredients in the bowl and add flour and salt. Start the mixer on low speed and mix for 15 minutes. You can hand knead the dough if preferred.

3. Slowly incorporate the butter into the dough and mix until all the butter is blended. The dough should be shiny and smooth. If you are kneading the dough by hand, you will just have to be a little patient as it will take about 15 minutes for the dough to be shiny and smooth. Try to use your thumb to push in the dough when you knead.

4. Transfer the dough to a lightly oiled bowl. Cover and leave it to rise in a warm, draught-free place for 2 hours.

5. Knead the dough briefly. Roll out the dough into a 20 x 28cm rectangle on a lightly flour baking paper or a greased proof paper. Brush the surface of the dough with melted butter.

6. Combine the brown sugar and cinnamon. Sprinkle the mixture evenly over the dough. Roll the dough tightly at the end of the baking or greased proof paper to form a scroll. Cut the scroll into 4cm slices and place it in a lightly greased large muffin tray. Brush with the remaining melted butter.

7. Leave to rise again until the scrolls are puffy, about 20 minutes. Preheat the oven to 180C. Bake the scrolls for 15-20 minutes, or until they are light golden brown

