

ROLLO DE CANELA

Ingredients

4 1/2 cups Bread Flour

1/2 cup of Sugar

1 tsp. Salt

1 Package Active Dry Yeast

1 Tbsp. sugar

1/2 cup Warm Water

3/4 cup of Butter

3/4 cup Milk

3 large Eggs



Filling

1 Egg for egg-wash

Cinnamon Sugar to taste

Nuts (optional)

I use 1/2 cup of cinnamon sugar (1/2 cup sugar and 2 Tbsp. cinnamon)

And 2 cups of chopped pecans

Honey Glaze for the bottom of the pan

1 cup Brown sugar

1/4 cup Corn Syrup

1/2 cup Butter

Mix all ingredients in a mixer with a paddle attachment and spread on bottom of a 10 in round with a 3 in. depth cake pan.

Sprinkle 1 1/4 cups of desired nuts on top (I use pecan pieces)

Mixing and Assembly Instructions

1. In a large bowl sift together bread flour, sugar and salt. Set aside.
2. In a small bowl or cup place the warm water, yeast and 1Tbsp. of sugar making sure to fully dissolve the yeast. This should rest and foam up for about 2 minutes.
3. In an electric mixer fitted with a dough hook attachment at low speed mix the flour mixture, butter, eggs and yeast mixture until fully incorporated.
4. Add the milk slowly... Make sure the consistency of the dough is smooth and elastic
5. Add more milk or flour to correct texture if needed. Dough should not stick to the bowl.
6. Bring the speed to medium and continue mixing for two minutes.
7. Shape dough into a ball and place it in an oiled bowl. Turn dough to coat with oil, and cover with warm damp towel.
8. Set aside to grow twice its bulk in a warm place. For about 1 hour and 15 minutes. (I preheat my oven before I mix the dough to 150 degrees turn it off and set my dough to raise. Make sure your oven is just warm you do not want to bake your dough, you just want it to raise in a dry warm place)

9. Punch dough down, knead to a ball and let it rest for about 5 minutes.
10. Roll dough out into a rectangle shape about 1/4 inch thick with a rolling pin to shape your cinnamon rolls.
11. Sprinkle cinnamon sugar and nuts to taste all over the dough and roll tight lengthwise.
12. Seal by brushing the egg on the edge as you finish rolling it together.
13. Cut the roll into pieces of about 2 1/2 to 3 inches in width. Place pieces cut side up into a prepared pan with the honey glaze and nuts.
14. If you are going to bake it that same day, cover with a moist towel and place into a warm dry place to raise and double its bulk size for about 1 1/2 hours.
15. If baking the next day, cover with a moist towel and place in refrigerator overnight. Remove from refrigerator, place in a warm dry place for about 45 minutes and then bake.
16. Bake at 400 degrees for 25-30 minutes till golden brown.
17. Turn pan onto serving plate while still hot careful not to burn yourself. The honey pan glaze and the nuts should cover the top and drip off the sides.

Serve warm and enjoy with a good cup of cafe con leche or hot chocolate.