

Apple Pie Cinnamon Rolls

Makes about 24 cinnamon rolls



For the dough:

6 1/4 cups all purpose flour (794 g/28 ounces)
2 teaspoons salt
6 tablespoons sugar
5 teaspoons instant yeast
2 cups + 2 tablespoons lukewarm milk
1/2 cup vegetable oil

For the apple filling:

4 Granny Smith apples, peeled, cored, and sliced
3/4 cup sugar
3 tablespoons cinnamon
1 tablespoon cornstarch
1 tablespoon lemon juice

For the brown butter glaze:

1/4 cup butter
1/2 cup sugar
1 tablespoon flour
Pinch of salt
1/4 cup water
1 teaspoon vanilla
1/4 teaspoon rum extract
1/8 teaspoon cinnamon

To make the dough, mix the yeast with the sugar and warm milk and let sit for about 5 minutes. Measure the flour into the bowl of your mixer, add in the yeast mixture and oil, and mix with the paddle until everything is incorporated. Add in the salt, switch to the dough hook, and mix on low speed until a smooth, tacky ball of dough forms. Transfer the dough to a greased bowl, cover it, and let it rise until doubled, about 1-2 hours.

When the dough is almost done rising, make the filling. In a large saucepan, stir together the sugar, cinnamon, and cornstarch. Add in the sliced apples and lemon juice. Cook on medium heat for about 15 minutes until thickened and bubbly. Remove from heat and let cool for about 5 minutes.

Preheat your oven to 350 degrees.

To assemble the rolls, divide the dough in half. Roll it out on a floured surface into a long rectangle, about 15x25 inches or so. The dough will be thin. Spread half of the apple filling onto each rectangle. The apples won't cover the entire rectangle, but you want to make sure they're evenly spaced and that the juice covers the rectangle. Roll the dough up from the long side and then cut it into 2-inch pieces. Place the slices into greased cake pans, cut side down. Let sit for about 15 minutes to rise. Bake for 25-30 minutes until browned on top and cooked through.

To make the glaze, in a medium saucepan melt the butter. Stir and watch as it gets foamy and then starts to turn brown. When it turns into a dark honey color and smells nutty, quickly stir in the sugar, flour, and salt. Gradually add the water. Bring to a boil and cook and stir for 2 minutes. Remove from heat and add in the extracts and cinnamon. Pour on top of the warm cinnamon rolls.

Dough recipe from Peter Reinhart's Artisan Breads Every Day

Glaze recipe adapted from Taste of Home Fall Baking Cookbook

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