



CHOCOLATE CINNAMON BUNS



Ingredients

Dough

1 ½ cups warm milk (110°F)
1 tbsp active dry yeast (1 package)
3 tbsp white sugar
¼ cup soft butter
2 large eggs, beaten
4 ¼ cups all-purpose flour
½ tsp salt
1-2 tsp olive oil, for hydration

Filling

½ cup soft butter
½ cup semi-sweet dark chocolate chips / pieces
½ cup brown sugar
¼ cup white sugar
1 tbsp cinnamon
1 tbsp cocoa powder

Glaze

¼ cup soft butter
¼ cup melted dark chocolate
1-2 cups powdered icing sugar
2 tbsp cocoa powder
1 tbsp cinnamon
2 tsp vanilla extract



Instructions

Servings
22-24

Prep Time
2.5 hrs

Bake Time
30 mins

Glaze Time
5 mins

Total Time
3 hrs

1. Add warm milk, yeast, and sugar to a bowl. Stir lightly, then let the mixture sit for 15 minutes until bubbly and frothy.
2. Combine the proofed yeast mixture, soft butter, beaten eggs, 4 cups of flour, and the salt in a large mixing bowl. Stir all the ingredients together until a dough forms. Knead the dough for 3 - 5 minutes. If the dough is still sticky, add a few extra tablespoons of flour. Shape into a ball.
3. Rub the dough with a little oil, then cover with plastic wrap. Let rise in a warm room for 1 hour.
4. Prepare the baking dishes (9 x 13" rectangle pans, or 9-10" diameter circular pans). Line them with baking parchment, then grease with 1-2 tablespoons of soft butter. Set aside.
5. Punch the dough down and transfer to a lightly floured surface. Roll out a rectangle shape (12 x 18").
6. Mix the filling in a separate heat-safe bowl. Melt the chocolate pieces by microwaving them for 30-60 seconds at a time, stirring in between each stint until fully melted. Alternatively, melt the chocolate in a heat safe bowl over a pot of boiling water until smooth (wearing oven mitt recommended). Once melted, stir in the sugars, cinnamon, and cocoa powder. Let cool for 1-2 mins.
7. Spread the filling evenly over the dough layer.
8. Starting with the longer 18" edge that's closest to you, gently yet tightly roll the dough up (like rolling up a yoga mat or scroll of paper!). Pinch along the seam of the dough to seal the loose edge.
9. Use a sharp knife to cut the dough into approx. 22-24 slices, each about 1.5 inch wide.
10. Place the buns in the baking dishes, cover the with plastic wrap and let rise for another 30 minutes.
11. Preheat the oven to 350° F. Bake the buns in the fully heated oven for 30-35 minutes. Once they are baked and golden brown, remove the buns from the oven.
12. To make the glaze, melt the chocolate and butter together in a heat safe bowl, either using the microwave or double boiler as described in step 4. Once melted, mix in cocoa powder, cinnamon and vanilla. Add icing sugar little by little, until the glaze reaches your desired thickness. Slather or drizzle the glaze over the freshly baked buns. Serve and enjoy!