



Cinnamon Knots with Coffee Icing

Makes: 14 knots

Prep Time: 40 minutes Cook Time: 20 minutes

Total Time: 1 hour

Dough:

- 3 & 1/2 – 4 cups all-purpose flour, plus more for dusting
- 1 packet instant yeast
- 2 tbsp brown sugar
- 1/2 tsp kosher salt
- 1 cup warm milk
- 3 large eggs
- 4 tbsp salted butter, at room temperature

Cinnamon Filling:

- 1 cup brown sugar
- 1 tbsp, plus 1 teaspoon cinnamon
- 6 tbsp salted butter, at room temperature

Coffee Icing:

- 4 tbsp salted butter
- 1/3 cup maple syrup
- 3/4-1 cup powdered sugar
- 1 teaspoon instant coffee

In a mixing bowl, combine 3 1/2 cups flour, the yeast, brown sugar, and salt. Add the milk, eggs, and butter. Mix until the flour is completely incorporated. If the dough seems sticky, add the remaining 1/2 cup of flour a little at a time.

Cover the bowl and let sit at room temperature for 10 minutes.

Meanwhile, make the filling. In a small bowl, combine 1/2 cup brown sugar and 1 tablespoon cinnamon. Preheat the oven to 375° F. Line a baking sheet with parchment.

On a floured surface, roll the dough out into a rectangle about 1/4 inch thick (about 16x14

inches), adding flour as needed. Spread the dough with 5 tablespoons butter and sprinkle with cinnamon sugar. Fold the dough in half, directly over the cinnamon, pressing to adhere. Cut into 12-14 strips. Twist each strip into a loose knot, they don't need to be perfect. Place on the prepared baking sheet.

In a bowl, combine 1 tablespoon melted butter, 1/2 cup brown sugar, and 1 teaspoon cinnamon. Spoon clumps of the brown sugar over the knots. Bake 20 minutes, until golden.

Meanwhile, make the glaze. Melt together the butter and maple syrup in a small pot set over medium heat. Remove from the heat and whisk in the powdered sugar and instant coffee. Drizzle over the knots.

Chef's Notes:

To Make Ahead: prepare the rolls all the way through the steps until baking. Cover the knots and place in the fridge (up to overnight). When ready to bake, remove the knots from the fridge 15 minutes prior to baking, then bake as directed.

To Prepare and Freeze: assemble the rolls all the way through the steps until baking, then cover and freeze for up to 3 months. Thaw the knots overnight in the fridge or on the counter for a few hours. Once thawed, bake as directed.

To Use Active Dry Yeast: Mix 1 packet (2 1/4 teaspoons) active dry yeast with the warm milk and the brown sugar. Let sit 5-10 minutes, until bubbly and foamy on top. Add the flour and follow the directions as listed for the remainder of the recipe.

Recipe from Half Baked Harvest