



Citrus Poppy Seed Twists

Makes: 10 buns

Prep Time: 1 hour Bake Time: 33 minutes

Total Time: 1 hour & 45 minutes plus rise time 2 hours

Ingredients

- 5 & 1/2 cups (688grams) all-purpose flour, divided
- 1 & 3/4 cups granulated sugar, divided
- 1 tbsp plus 1 tsp tightly packed orange zest, divided
- 2 & 1/4 tsp instant yeast
- 1 & 1/2 tsp kosher salt, divided
- 1 cup whole milk
- 1 & 1/4 cup unsalted butter, softened and divided
- 3 large eggs, room temperature and divided
- 1/2 tsp vanilla extract
- 1/4 cup poppy seeds
- 2 tbsp tightly packed grapefruit zest
- 1 tbsp water
- 1 cup confectioners' sugar
- 2 tbsp fresh orange juice

Instructions

In the bowl of a stand mixer, whisk together 4 & 3/4 cups (594 grams) flour, 3/4 cup sugar, 1 teaspoon orange zest, yeast, and 1 teaspoon kosher salt until combined.

In a small saucepan, heat milk and 1/2 cup butter over medium heat until butter is melted and an instant-read thermometer registers 120°F to 130°F. Add warm milk mixture to flour mixture; using the paddle attachment, beat at low speed until combined. Add 2 eggs and vanilla; beat until a wet, shaggy dough forms.

Switch to the dough hook attachment. Beat at medium speed until dough is smooth and elastic, 12 to 15 minutes; add up to 1/4 cup (31 grams) flour, 1 tablespoon at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and knead 5 to 8 times; shape into a smooth round.

Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place until doubled in size, 45 minutes to 1 hour.

In a small bowl, whisk together poppy seeds, remaining 1/2 cup (63 grams) flour, and remaining 1/2 teaspoon salt.

Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat grapefruit zest, remaining 1 cup granulated sugar, remaining 3/4 cup unsalted butter, and remaining 1 tablespoon orange zest at medium speed until combined, about 2 minutes. Beat in poppy seed mixture until just combined.

Line 2 rimmed baking sheets with parchment paper. Punch down dough, and let stand for 10 minutes. Divide dough into 10 portions (about 120 grams each). On a clean surface, roll each portion into an 8x5-inch rectangle, one long side facing you. Spread about 3 tablespoons grapefruit zest mixture on each rectangle, leave a 1/4-inch border along one long side. Starting with long side opposite border, roll up each rectangle into a log, pinching seam to seal. Place 1 log seam side down, and cut in half lengthwise. Pinch one end together, and twist halves together, cut side up. Pinch remaining end, and bring into a knot, tucking ends under each other. Repeat with remaining logs. Place about 2 inches apart on prepared pans. Cover and let rise in a warm- draft-free place until puffy, about 45 minutes.

Preheat oven to 350°F. In a small bowl, whisk together 1 tablespoon water and remaining 1 egg. Lightly brush over each bun. Bake until puffed and golden and an instant-read thermometer inserted in center registers 190F, 30-33 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.

In a small bowl, whisk together confectioners' sugar and orange juice until smooth. Drizzle over cooled buns. Best served same day.

Recipe by Baked from Scratch