

Brioche Cinnamon Roll Buns

Mix 12 oz of bread mix with the following ingredients:

1/2 cup milk or milk substitute, 1/4 cup honey, 1 eggs, 1/4 cup canola oil,
1 tsp vanilla extract, 1 1/2 tsp yeast

You will need butter or butter substitute, 1/4 cup brown sugar and
1 tbsp cinnamon for filling.

Place pan with water on bottom rack of oven. Heat oven to 200 degrees and turn off. Warm milk to 100 degrees and combine with honey, eggs, canola oil, vanilla extract and yeast in a mixing bowl. Mix lightly to combine. Gradually mix in dry mix with paddle attachment. Mix 1 minute on high speed, stop and scrape down bowl. Mix again on high for 2-3 minutes. Dough should look silky but sticky to the touch. Place dough in oiled ceramic bowl and cover with saran wrap directly on dough to prevent a skin from forming. Cover top of bowl with clean towel and place in oven for 15-20 minutes or until dough is jiggly. Coat board or countertop, rolling pin and hands with cornstarch. Scrap dough onto coated surface. Roll dough until about 1/4 inch thick and roughly square shaped. Liberally cover with melted butter or margarine, sprinkle brown sugar and cinnamon inside dough. Gently roll dough into thick log, pushing in end slightly to tighten up log. Cut into equally sized rolls with sharp slicer. Brush round pan with margarine, line with parchment paper and brush with margarine again. Sprinkle brown sugar on bottom of pan.

Heat oven to 200 degrees again and turn off again placing pan with water on bottom rack of oven. Place rolls into muffin pan almost touching. Cover with towel and place in oven for 15-20 minutes until dough has increased in size. Increase oven to 375 degrees and bake for 12-15 minutes or until nicely browned. Remove from oven, brush with butter. Allow rolls to slightly cool, remove from pan and cover with icing.