

Giant Cinnamon Roll “Cake”



A cinnamon roll so big, you can slice it like a cake. A buttery yeasted dough is layered with classic cinnamon filling and baked into one giant cinnamon roll. It has the perfect amount of crispy outside to gooey inside ratio, and slathered in sweet icing, you'll forget all breakfasts that came before it.

Makes one 9 inch cinnamon roll

Dough

1/2 cup (113 g) whole milk
 4 tablespoons (57 g) unsalted butter
 1/4 cup (57 g) water
 3 cups (361 g) all purpose flour
 3 tablespoons (37 g) granulated sugar
 1/2 teaspoon (2 g) fine sea salt
 2 1/4 teaspoons (7 g / 1 packet) active dry yeast
 1 large (57 g) egg

Filling + Finishing

1 tablespoon (7 g) cinnamon
 1/2 cup (106 g) light brown sugar, packed
 1/4 cup (30 g) all purpose flour
 4 tablespoons (57 g) unsalted butter, softened, plus more for greasing the pan
 egg wash (1 egg + 1 tablespoon cool water beaten to combine)
 1 1/4 cups (142 g) powdered sugar
 3 tablespoons (42 g) heavy cream or half and half
 1 1/2 teaspoons (7 g) vanilla extract

1. Make the dough: in a small pot, heat the milk and butter over medium low heat, until the butter is melted. Stir in the water, and cool until the mixture reaches about 95-100°F.



2. In a large bowl, whisk the flour, sugar, salt, and yeast to combine. Add the warm milk mixture and the egg to the bowl and mix using the Braun Hand Mixer fitted with the dough hook attachments. Mix on low speed for 3 minutes, then raise to medium-high speed and mix for 3 minutes more – the dough should be uniform and smooth.
3. Cover the bowl with plastic wrap and let the dough rise for 1 ½ - 2 hours, or until nearly double in size.
4. While the dough rises, make the filling: in a medium bowl, mix the cinnamon, brown sugar, and flour together to combine. Add the butter and mix until uniformly combined.
5. To shape the cinnamon roll, grease a 9 inch cake pan or oven-safe skillet with butter (if you want to be able to unmold the cinnamon roll, line the base of the pan with a circle of parchment paper, and butter the parchment paper). On a lightly floured surface, roll out the dough into a rectangle about ¼ inch thick (about 12 x 16 inches).
6. Dollop the cinnamon filling all over the dough and spread into an even layer all over the dough. Use a pastry wheel to cut the dough into six even strips – cut across the 12 inch side to create six 2 inch strips.
7. Roll up one of the strips to create the interior of the cinnamon roll. Place the next strip where the first ends, and continue to create a spiral outward to create the giant cinnamon roll effect. Repeat until you've used all the strips of dough.
8. Cover the cinnamon roll with greased plastic wrap and let rise for 45 minutes – 1 hour – the dough should look puffy. Towards the end of rise time, preheat the oven to 350°F.
9. Egg wash the surface of the cinnamon roll. Bake until the exterior is evenly golden brown, and the interior reaches an internal temperature of at least 190°F, 30-35 minutes. If the cinnamon roll is browning too quickly, you can tent it with foil.
10. Let the cinnamon roll cool for 15-20 minutes. If you want to unmold the cinnamon roll, do it after this initial cooling time, otherwise – it can be frosted and served right in the pan! While it cools, make the icing: in a medium bowl, whisk the powdered sugar, cream, and vanilla to combine. Add more cream if needed to make a thick, but spreadable icing.
11. Spread the icing into an even layer over the whole cinnamon roll. Serve the cinnamon roll warm or at room temperature.

Note:

The dough can be made one day ahead. After step 3, refrigerate the dough overnight. Let the dough come to room temperature for 1 hour before using.