

Braided Cinnamon Brioche Buns with Nutella®

Hard

6 h 45 min



INGREDIENTS

for 8 servings

- 1 pkg instant dry yeast
- 1/3 cup whole milk, warmed to 110°F
- 1/2 cup granulated sugar, divided
- 6 eggs, divided
- 1 tsp salt
- 4 cups all-purpose flour
- 2 cups butter, softened and divided
- 2 tsp ground cinnamon
- 1 1/2 cups Nutella® hazelnut spread

HOW TO MAKE HOLIDAY BRIOCHE BUNS



1

In a large bowl, crumble the yeast and cover with the milk. Let stand for 10 minutes. Quickly whisk to dissolve the yeast then add 2 eggs, the flour, 3 tbsp of sugar and the salt. Mix with a spoon until a dough forms.



2

Transfer the dough to a work surface and knead until smooth and elastic, for about 15 minutes. You can also use the dough attachment on a stand or electric mixer.

Gradually incorporate 5 tbsp of butter and continue to knead for 5 minutes. Place the dough in a bowl, covered with a cling film and leave it to rise at room temperature for about 2 hours. Once doubled in size, transfer the bowl to the fridge for 1 hour.



3

In the meantime, mix the remaining butter, the remaining sugar and the cinnamon together in a small bowl. Set aside.



4

Line 2 baking trays with baking paper and set aside. Transfer the chilled dough to a slightly floured work surface and roll into an approximately 11 in x 15 in rectangle.



5

Spread the cinnamon butter over $\frac{2}{3}$ of the dough surface. Fold the plain part of the dough over the middle part filled with the cinnamon spread. Then, fold the last $\frac{1}{3}$ over the rest, just the way you would do with a letter.



6

Cut the dough into 8 long strips and roll each strip of dough tightly around itself, to form a knot. Place each knot on the lined baking trays, making sure the end of the strip is tucked on the bottom. Cover with a cling film and leave to rise until doubled in size, for about 2 hours.



7

Preheat the oven to 180°C (350°F) and position the baking rack in the middle of the oven. Beat the remaining egg in a small bowl, brush the brioche with the beaten egg and bake for 15 minutes (or until it turns golden brown).

Remove the brioche from the oven and let it cool down completely on a wire rack. Slice each brioche in half lengthwise and spread 1 tbsp of Nutella® in between.