

CINNAMON KNOTS



45 Knots



3 hours

INGREDIENTS

Dough:

- 3 TBSP yeast
- 1 cup + 2 tsp sugar
- 1 cup water (110°F)
- 1 cup hot water
- 2 cups milk
- 1 cup melted butter
- 1 tsp salt
- 4 eggs; beaten
- 1 tsp nutmeg
- 11-12 cups flour

Filling:

- 1 cup softened butter
- 2 cups brown sugar
- 2 TBSP cinnamon

PREPARATION

- In a container, mix together: yeast, 1 cup warm water (110°F), 2 tsp sugar, and set aside to proof.
- In a separate bowl, mix together hot water, milk, melted butter, salt, beaten eggs, nutmeg, 1 cup sugar, and 5 cups of flour.
- Add in proofed yeast, mix until well combined, and continue adding in flour, 1 cup at a time.
- Dough will be slightly sticky; cover, set in a warm spot, and let rise double in size. 1 - 1 1/2 hours.
- Preheat oven to 350°F and prepare a baking sheet lined with parchment paper.
- Divide the dough into two pieces; set one piece back into the bowl and cover.
- Roll the first dough into a large rectangle, 1 inch thick.
- Spread on softened butter, sprinkle on 1 cup brown sugar covering well (add more brown sugar if needed) and sprinkle on 1 TBSP cinnamon.
- Fold the dough into thirds (letter fold).
- Cut strips about 1 inch wide, twist each strip and make a knot, tucking the end under and in.
- Place on the prepared baking sheet, leaving 2 inches between each knot.
- Repeat these steps with the second piece of dough.
- Cover and let rise for 30 minutes.

Bake at 350°F for 18 - 20 minutes.