

## Whakaipo Lodge Cinnamon Brioche



### **Brioche:**

975gm (6.5cups) high-grade/strong flour  
1/2 cup caster sugar  
3 tsp salt  
3 tsp instant dry yeast  
550ml warm milk  
3 free-range eggs  
140gm diced unsalted butter, softened + extra 50gm for filling

### **Filling:**

1/2 cup brown sugar & 2 tsp cinnamon  
Optional: chopped walnuts

Firstly mix flour, sugar and salt together in a large bowl/mixing bowl. In a separate bowl/jub mix warm milk & yeast until yeast has dissolved.

**By hand/mixer with dough hook:** Add yeast mixture and eggs to bowl with flour mix, mix at low speed until a sticky dough forms.

Increase to medium and mix for 10 mins until dough is elastic and shiny and pulls away from edge of bowl. (If doing by hand, tip dough onto bench and knead for 10 minutes.) Gradually add butter. Cover bowl with tea towel and leave dough to prove/rise until almost double in size then proceed with rolling as below.

**In breadmaker:** Add yeast mix to bread pan along with the eggs. Then add flour/sugar/salt mix, and select "dough" cycle on breadmaker. Press start. Allow machine to knead for about 10 minutes. Add the softened butter **slowly** and then leave machine to complete its dough cycle.

### **Rolling/forming brioche:**

Preheat oven to 180C/350F fanbake.

Roll out brioche dough to form a large rectangle (or two smaller ones) on a lightly floured board.

Brush with unsalted, melted butter and then sprinkle the cinnamon/sugar mix over.

Apply milk to one long edge and roll up from the opposite long edge to form a roll.

Seal edge. Slice using a floured knife and then place in large or small greased muffin pans and allow to rise in a warm place for 30 minutes.

Bake until brioche are golden - about 12-15 minutes. Remove from pans and serve warm.

Best eaten the day they are made but also freeze really well. You can re-heat for 10 mins in 180C oven.

