

Ferrero Rocher Cinnamon Rolls



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Buttery hazelnuts surrounded by rolls of soft dough with a velvety chocolate cinnamon filling.

Ingredients

Dough

- 480g dairy free milk
- 115g dairy free butter
- 50g light brown sugar
- 7g active dry yeast
- 650g bread flour
- 1 tsp cinnamon
- 1 tsp baking powder

Filling

- 130g butter, softened
- 2 tbsp cinnamon
- 150g light brown sugar
- 40g dark fine cocoa powder
- 150g dark chocolate chips
- 100g hazelnuts, a mix of chopped and whole
- 1/2 tsp hazelnut extract

Pistachio Frosting

- 110g dairy free butter, soft

Instructions

1. In a saucepan add the milk, sugar and butter. Heat the mixture to just warm, about 37 - 39 degrees or similar to a warm bath.
2. Gently mix the yeast into the mixture and cover, and leave to activate. A healthy activated yeast will start to pop to the top and bubble - the top of the mixture should be foamy and frothy. This can take up to 20 minutes. (If your milk mixture is too hot you will kill the yeast and it will not activate!)
3. In the bowl of a stand mixer, add the flour and baking powder.
4. Pour the yeast mixture in and mix with a wooden spoon until just combined.
5. Cover the bowl with a towel or plastic wrap.
6. Put the covered dough into a warm place for at least an 1 hour, until it has doubled in size.
7. Remove the cover and add the remaining flour. Using the hook attachment, knead the dough using your stand mixer until it loses its stickiness and comes away from the side of the bowl.
8. Turn out onto a well-floured surface and roll the dough out into a large rectangle.
9. Mix together the ingredients for the filling and spread evenly over the dough. Cover with the chocolate chips and hazelnuts.

- 200g icing sugar
 - 50g dairy free chocolate hazelnut spread
 - 160 g dairy free cream cheese, room temp
10. Cut the dough into 6 equal pieces for giant rolls, or 9 for smaller rolls. Roll tightly into and place the rolls in a lined and greased tin.
 11. Cover and leave to rise again in a warm place for 45 minutes.
 12. Preheat the oven to 180.
 13. Bake the rolls at 180°C for 28-32 minutes, or until cooked through and golden brown.
 14. Whilst the rolls are baking make the frosting. In a stand mixer whisk the butter until pale and creamy. Whisk in the icing sugar until combined. Add in the hazelnut spread and cream cheese. Beat again until smooth and creamy.
 15. Cover the rolls whilst still warm and then leave to set for about 30 minutes before serving.

