

Brown Butter Espresso Cinnamon Rolls



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Pillowy soft brown butter dough with nutty brown sugar espresso filling. Covered with espresso cream cheese frosting they are gooey and indulgent.

Ingredients

Dough

- 480 ml dairy free milk of choice
- 115 g dairy free butter, browned
- 50g light brown sugar
- 7g quick rise dry yeast
- 650g strong white bread flour
- 1 tsp baking powder

Filling

- 150g dairy free butter
- 170g light brown sugar
- 2 tsp finely ground espresso powder
- 2 tbsp cinnamon

Frosting

- 65g dairy free butter
- 130g dairy free cream cheese
- 1 tsp vanilla bean extract

Instructions

1. Start by making the dough. First, brown the butter. Add the butter to a saucepan over medium heat. Heat until it melts, bubbles, foams and browns, gently mixing throughout. Set aside and leave to cool to room temperature.
2. In a saucepan whisk together the milk, sugar and brown butter over medium heat. Heat to 37 - 39 degrees, or similar to a warm bath.
3. Gently mix the yeast into the milk and cover so the yeast can activate. A healthy activated yeast will start to pop to the top and bubble - the top of the mixture should be foamy and frothy.
4. In a large bowl, add the flour and baking powder. Pour the activated yeast mixture in. Mix with a wooden spoon until just combined.
5. Cover the bowl with a towel or plastic wrap and put the covered dough into a warm place for at least an 1 hour. It should double in size.
6. Whilst the dough is rising, make the filling.

- 130g icing sugar
- 2 tsp instant coffee

Caramel Sauce

- 120 g dairy free butter
- 220 g light brown sugar
- 2 tsp instant coffee
- 110g syrup (honey, maple, agave)
- 45 ml dairy free cream

7. In a small bowl, add the soft butter, espresso powder, cinnamon and brown sugar and gently press in using a fork. Mix until you have a spreadable paste. Set aside.
8. Next make the caramel sauce. First, brown the butter. Add the butter to a saucepan over medium heat. Heat until it melts, bubbles, foams and browns, gently mixing throughout. Reduce the heat, add in the sugar, honey and espresso, mix until combined. Increase the heat until bubbles start to form, leave at a gentle simmer. Add in the cream and mix until combined. Remove from the heat and pop into the fridge to thicken.
9. Remove the cover of the risen dough. Gently knead the dough (either in a stand mixer with a dough hook or by hand) adding additional flour as necessary, just until the dough loses its stickiness.
10. Transfer to a lightly floured surface and roll the dough out into a large rectangle.
11. Spread the filling over the dough.
12. Cut the dough into 6 pieces for giant rolls, or 9 for smaller rolls. Roll tightly.
13. Line and lightly grease a tin and pour the caramel sauce into the bottom.
14. Place the rolls on top and leave to rise again in a warm place for 45 minutes.
15. Remove plastic wrap. Bake the rolls at 180°C for 25-30 minutes, until golden brown.
16. Whilst the rolls are baking make the frosting. In a stand mixer whisk the ingredients together until creamy.
17. Remove the rolls from the oven and cover the rolls whilst still warm with the frosting. Leave to set for about 30 minutes before serving.

Notes

This recipe can be made with both dairy and non-dairy ingredients.

I used almond milk and dairy-free block butter.

