

The BEST Overnight Brioche Cinnamon Buns

author: [Alexandra Stafford](#) total time: 12 hours 20 minutes yield: 9-18

Yield = 9 or 18 buns

This dough recipe is the light brioche recipe from *Bread Toast Crumbs*.

The assembled pans of buns can rise in the fridge overnight and baked directly from the fridge (no additional rising on the counter top) in the morning.

The assembled pans can also be frozen. Thaw at room temperature about 6 hours before you plan to bake. Then bake as directed in recipe.

*For lukewarm water: Mix 1.5 cups cold water with .5 cups boiling water. Or, simply, use 2 cups warmish tap water.

INGREDIENTS

FOR THE DOUGH FOR 18 ROLLS:

- 6 cups (768 g) all-purpose flour
- 1 tablespoon kosher salt
- 1/3 cup (77 g) sugar
- 2.5 teaspoons instant yeast
- 2 eggs
- 2 cups (454 g) lukewarm water* (see notes above)
- 1/2 cup (125 g) milk, 2% or whole
- 6 tablespoons melted butter

FOR THE DOUGH FOR 9 ROLLS:

- 3 cups (384 g) all-purpose flour
- 1.5 teaspoons kosher salt
- 3 tablespoons sugar
- 1.5 teaspoons instant yeast
- 1 egg
- 1 cup (227 g) lukewarm water
- 1/4 cup (62 g) milk



- 3 tablespoons melted butter

FOR THE FILLING (HALVE THESE QUANTITIES IF MAKING 9 ROLLS):

- 1.5 cups packed brown sugar
- 1/4 cup cinnamon
- pinch salt
- 12 tablespoons melted butter

FOR THE GLAZE (HALVE THESE QUANTITIES IF MAKING 9 ROLLS):

- 8 oz cream cheese, softened
- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract
- pinch salt
- milk or cream to thin

INSTRUCTIONS

1. In a large bowl, whisk together the flour, salt, sugar and yeast.
2. In a separate large bowl, beat the eggs. Add the water, milk and melted butter. Whisk to combine. Pour the liquid ingredients into the dry and mix with a rubber spatula until combined; the mixture will be wet and sticky. Cover the bowl with a bowl cover or tea towel and let rise until doubled, 2 hours.
3. Flour a work surface generously and have more flour nearby – use as much flour as you need to prevent sticking to your hands and work surface. I can't emphasize this enough: this is a sticky dough, and if you don't use enough flour, it will stick. (Watch the video if you're looking for visual guidance.)
4. Turn dough out onto work surface. Divide into two equal portions. At this point, you could transfer one half to a buttered loaf pan and simply bake a brioche loaf. Or, you can make two pans of cinnamon buns.
5. Form each half into a rough ball, using flour as needed for the board and your hands. Let rest while you make the filling.
6. Make the filling: Place the brown sugar, cinnamon and salt in a medium bowl. Pour the melted butter

over top. Mix with a fork or spoon to combine. Set aside.

7. Butter or grease with nonstick spray a 9×9- or 8×8-inch baking pan.
8. Working with one round at a time, pat or roll out dough into a rectangle about 15×11 inches – it doesn't have to be exact, but don't go larger than that. Spread the filling over top, using your hands to spread if necessary. Starting at the short end, roll the rectangle into a tight coil. Cut into 9 equal pieces. Transfer to prepared pan. Repeat with remaining dough and filling. Cover each pan with plastic wrap or a bowl cover or tea towel and transfer to the fridge.
9. The following morning, heat the oven to 375°F.
10. Transfer pans to the oven and bake for 25 to 30 minutes or until golden. Meanwhile, beat the cream cheese with the sugar, vanilla, and salt until light. Thin with milk if desired.
11. Remove pan from the oven. Let buns cool briefly. Spread frosting over top or turn buns out onto a serving platter, and spread the frosting over top. Serve warm with more frosting on the side.

Find it online: <https://alexandracooks.com/2018/12/24/overnight-brioche-cinnamon-rolls-with-cream-cheese-frosting/>