

1.5 Cup Whole Milk, 110 °F

2.25 tsp Yeast

50g granulated sugar

2 large egg

5 TBSP unsalted butter, melted

1 tsp Salt

625 g AP Flour

coating

12 TBSP unsalted butter, divided

250g granulated sugar

1 TBSP cinnamon

130 g brown sugar

1 tsp vanilla

icing

120g confectioners sugar

3 TBSP whole Milk

0.5 tsp vanilla extract

Whisk milk, yeast, sugar in bowl w/ paddle. Cover, sit 5 min.

Add eggs, butter, salt, 1 cup flour. low for 30. scrape, add remaining flour.

Beat medium, till together, 2 min.

Beat for added 2 min to knead dough

1st rise: grease bowl, place in dough. Cover. Allow rise, 1-2 hour.

Grease 10-12 bundt pan.

Melt 1 stick butter. In another bowl, mix granulated sugar and cinnamon.

Shape dough: punch down, roll small balls, 40-45 total. Dip each in butter and roll in sugar.

Place in bundt pan as you go.

Cover pan, resting 20 minutes.

Oven rack, low position, 350/textdegree F , preheat

Melt 0.25 cup butter, whisk in brown sugar, vanilla. POour over bread.

Bake, 35-45 min. Cover with foil if top browns too fast. Cool, 5-10 min. Invert.

Icing: whisk all, then drizzle over.