



S'MORE STICKY BUNS



Prep Time 45 mins
Rising Time 3 hrs
Cook Time 25 mins
Yield 9 buns

Difficulty level :



Dough



1 Grease a 7-by-11 inch pan and a large bowl with butter and set aside. In a small bowl, combine **yeast**, $\frac{1}{2}$ tablespoon of **sugar**, and 1 tablespoon of **warm water**. Set aside for 10 minutes.



2 Heat **whole milk** in a small saucepan until hot, but not boiling. Remove from heat and mix the **butter** into the **milk** until completely melted.



3 In a large bowl, mix **sugar**, **fine sea salt**, and **milk** mixture together until combined. Then, add 1 cup of the **bread flour** and **cinnamon mixture** and the **yeast mixture**, stirring until completely incorporated. Mix in the room temperature **eggs** one at a time.

What you will need

- 10 Tablespoons Unsalted Butter
- 1 Packet **Active Dry Yeast**
- 5 Large Eggs
- 1/2 Cup Whole Milk
- 7-by-11 Inch Pan
- Handheld or Stand Mixer
- Spatula
- 1 Large Bowl
- 2 Medium Size Bowls
- 1 Heat Safe Bowl

Dough Ingredients

- 1/2 Stick Unsalted Butter
- 1/2 Cup Whole Milk
- 2 1/4 Teaspoons Active Dry Yeast
- 1/4 Cup Sugar
- 1/2 Teaspoon Fine Sea Salt
- 2 1/2 Cups Bread Flour (divided)
- 1/4 Cup Graham Cracker Crumbs (divided)
- 1 Teaspoon Cinnamon
- 2 Eggs (room temperature)

Filling Ingredients

- 6 Tablespoons Unsalted Butter (softened)
- 1/4 Cup Chopped Milk Chocolate
- 1/4 Cup Mini Semi-Sweet Chocolate Chips
- 2 Tablespoons Cocoa Powder
- 1/2 Cup Light Brown Sugar
- 4 Tablespoons Marshmallow Bits
- Drizzle of Honey

Topping Ingredients

- 3 Large Egg Whites
- 3/4 Cup Sugar
- 1/2 Teaspoon Vanilla
- 1/4 Teaspoon Cream of Tartar



4 Add the remaining **flour** and **cinnamon mixture** and $\frac{1}{4}$ cup of **graham cracker crumbs**. Use your hands to knead the dough on the countertop until smooth (8-10 mins).



5 Place dough in the prepared greased bowl, cover with a clean kitchen towel, and let rise for 2 hours. *Yeast becomes extremely active in warm environments.*



6 10 minutes before the dough is done rising, mix the six tablespoons of **softened butter** with the **filling mixture** in a medium size bowl until a paste like texture is achieved (there will be chunks). Set aside.



7 Punch down dough. Roll out the dough into a 12x14 inch rectangle, 1 inch thick. Spread the filling to the edges of the sticky bun dough and drizzle with **honey**.



8 Roll up your dough, starting from the long side, into a tight tube. Slice sticky buns 1 inch wide. Discard ends of dough. Place sticky buns in the greased 7-by-11 inch pan. Cover with kitchen towel and let rise for 1 hour.



9 Preheat oven to 350°F convection or 375°F regular bake. Bake sticky buns on the middle rack of the oven for 20 minutes, turning 180° for the final 5 minutes. Let cool for 15 minutes.



10 Combine **egg whites** and $\frac{3}{4}$ cups of **sugar** over a double boiler. Whisk the mixture until the sugar is completely dissolved into the egg whites. Use your fingers to test. If the egg white and sugar mixture feels grainy, then the sugar is not completely dissolved. This should take about 3 minutes.



11 Remove **egg white mixture** from the heat. Use a handheld or stand mixer with the whisk attachment to whip the **vanilla**, **cream of tartar**, **egg whites** and **sugar** until firm and glossy. About 6 minutes.



12 Turn sticky buns out onto a piece of parchment paper. Finally, use a spatula to spread a thick layer of **marshmallow meringue topping** across all of the sticky buns. Use a low broiler setting, a kitchen torch, or a lighter to toast the top of each s'more sticky bun. Then, sprinkle the remaining **graham cracker crumbs** on top.

