

ALMOND SPICE BREAKFAST SWIRLS

INGREDIENTS

For the dough

4 1/4 cups flour
1 teaspoon cardamom
1/2 cup sugar
1 package active dry yeast (2 1/4 teaspoons)
1 1/2 cups milk, heated to between 100 - 110F
1 stick of butter, melted and cooled slightly
1/2 teaspoon salt

For the filling

6 tablespoons sugar
1 1/2 tablespoons cinnamon
1 teaspoon almond extract
1 stick of butter, softened to room temperature
pinch of salt

for the glaze

1 cup powdered sugar
3-5 tablespoons milk
1 teaspoon almond extract
pinch of salt

You will also need: a pastry brush for the glaze.

DIRECTIONS

In the work bowl of your stand mixer, add one cup of the flour, and sprinkle over 1/2 cup of the sugar, and the yeast. Melt the butter and heat the milk until it is just warm to the touch, between 100 and 110F. Mix the butter and the milk into the dry ingredients and let sit for 15 minutes to let the yeast activate. Then add in the remaining sugar, flour, cardamom and salt. Using the dough hook, combine until the dough is well combined and pulls away from the sides of the bowl. Knead by hand until the dough forms a ball. Cover the dough and allow it to rise for about 1 hour in a warm place.

In the meantime, allow the butter for the filling to soften and work the sugar, almond extract and cinnamon into the butter to form a paste.

Preheat oven to 425F. Line two cookie sheets with silpat or parchment paper.

Once the dough has risen, roll it out on a lightly floured surface to about 1/2" thick rectangle. Spread the filling mixture evenly over the dough and roll it up jellyroll style. Using a serrated knife, cut the dough into slices and space the slices out on the cookie sheets, approximately 2 inches apart. Bake for 12-15 minutes. While they are baking, mix together the powdered sugar, milk and almond extract. It should be loose, syrup-like consistency.

Remove the rolls from the cookie sheets and transfer to a rack to cool. While they are still warm (but not too hot), brush with some of the glaze. Serve warm or at room temperature.