

maple sticky buns

RECIPE COURTESY OF SAMANTHA SENEVIRATNE

Adapted from the book “The New Sugar and Spice” (Ten Speed Press, 2015, a Division of Penguin Random House), used with permission.

INGREDIENTS:

Dough

- $\frac{2}{3}$ cup whole milk
- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, cut into small pieces, plus more for greasing the bowl
- 1 large egg
- 2 $\frac{1}{2}$ cups bread flour, plus more for dusting
- 3 tablespoons granulated sugar
- 1 $\frac{3}{4}$ teaspoons active dry yeast
- $\frac{1}{2}$ teaspoon kosher salt

Topping

- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, plus more for greasing the pan
- $\frac{1}{4}$ cup packed dark brown sugar
- $\frac{1}{4}$ cup maple syrup
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ cup (2 ounces) pecans, coarsely chopped
- $\frac{1}{2}$ cup (2 ounces) walnuts, coarsely chopped
- $\frac{1}{3}$ cup (1.5 ounces) raisins

Filling

- $\frac{1}{4}$ cup packed dark brown sugar
- 2 tablespoons ground cinnamon
- $\frac{1}{2}$ teaspoon kosher salt
- 3 tablespoons unsalted butter, at room temperature

ACTIVE TIME:

1 hour 10 minutes

TOTAL TIME:

3 hours 10 minutes (includes proofing and cooling times)

EASE OF PREPARATION:

Easy

YIELD:

8 servings

INSTRUCTIONS

1. To prepare the dough, bring the milk just to a boil over medium heat in a small pot. Watch closely to ensure that the milk doesn't boil over. Remove from the heat and add the butter to the pot to melt. Add the mixture to a small bowl and let it cool to 105° F to 110° F. (It will be warm to the touch but not too hot.) Add the egg and whisk to combine.
2. In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl with a wooden spoon, combine the flour, sugar, yeast, and salt. Add the warm milk mixture and mix just until combined.
3. Switch to the dough hook and knead the dough on low speed until smooth and elastic, about 6 minutes. Or, tip the dough onto a work surface and knead by hand for about 12 minutes. Form the dough into a ball.
4. Transfer the dough to a buttered bowl, cover, and let rise until doubled in size, 30 minutes to 2 hours, depending on the temperature. Keep an eye on the dough rather than the clock.
5. To prepare the topping, butter a 9-by-2-inch round cake pan and set aside. In a small saucepan, combine the butter, brown sugar, maple syrup, and salt. Cook over medium heat, stirring occasionally, until the mixture reaches a full boil, looks foamy with large bubbles, and registers 212° F on a candy thermometer. Pour the caramel into the prepared pan. Sprinkle the pecans, walnuts, and raisins evenly over the top and set aside.
6. To prepare the filling, mix together the brown sugar, cinnamon, and salt in a small bowl. Cover with plastic wrap and set aside.
7. When the dough has doubled, tip it out onto a lightly floured work surface. Knead it a couple of times to push out the air. Roll the dough into a 12-inch square. Using an offset spatula, spread the butter evenly over the surface of the dough, then sprinkle with the reserved filling.
8. Tightly roll up the dough and pinch the top seam closed. With a serrated knife, cut the roll crosswise into 8 equal pieces. Set them in the pan with the topping, spirals facing upward. Cover loosely with plastic wrap, and let them rest until the dough has almost doubled again, about 1 hour. The buns will look pillowy and will all be touching.
9. Preheat the oven to 375° F. Uncover the rolls and bake until deep golden brown and puffed, 25 to 30 minutes. Set a piece of aluminum foil or a baking sheet on the rack beneath the buns to catch any caramel that may drip out. Give the center roll a wiggle—if it's set in place, the buns are cooked through.
10. Let the buns cool on a rack for 5 minutes, then carefully cut around the edge with a paring knife and invert the rolls onto a serving plate. Take care to invert the buns while they are still warm to cleanly release them from the pan.
11. To serve, let cool slightly before eating, if possible. These are best the day they're made, served warm and gooey.
12. Store leftovers in an airtight container for up to 2 days. To reheat them, wrap them in foil and warm them in an oven set to 200° F.