

# Pecan Cinnamon Rolls

Gaggenau Appliances: Combi-steam oven

Heating Mode(s): Dough Proofing /

Convection + 60% Humidity

Temperature (s): 100°F / 350°F

Required Accessories: Wire Rack +  
9 x 13-inch (23 cm x 32 cm) baking pan +  
small bowl + small saucepan + stand mixer +  
large bowl + heavy bottomed medium  
saucepan + rimmed baking sheet

Preparation Time: 30 minutes

Cooking Time: 2 hours dough proofing +  
25 - 30 minutes baking

Makes: 15 rolls

## For the dough:

¼ cup (60 ml) + 1 tsp (5 ml) granulated  
sugar

1.25 oz (7 g) package, active dry yeast

½ cup (125 ml) warm water (110°F)

½ cup (125 ml) whole milk

¼ cup (60 ml) unsalted, high quality  
butter

1 tsp (5 ml) kosher salt

2 large eggs, at room temperature

4 cups (1 L) all-purpose flour

**Tip: For a tangy fruity version, add 1 cup (250 ml) dried cranberries to the filling mix.**

Slide the Wire Rack onto the lowest rails of the oven. Using the left control knob, set the oven to the **Dough Proofing** mode with the default temperature of 100°F.

In a small bowl, dissolve 1 tsp (5 ml) sugar and the yeast in the warm water. Place the bowl on the wire rack in the oven and proof for 10 minutes or until the mixture is foamy. Meanwhile, warm the milk in a small saucepan set over medium heat until it is scalded but not simmering. Remove from the heat and whisk in the remaining ¼ cup sugar, ¼ cup unsalted butter and the salt. Cool to lukewarm.

In the bowl of an electric stand mixer with a whisk attachment add the yeast mixture, the warmed milk and eggs and beat on medium speed to combine. Switch to the dough hook attachment and sift 1 ½ cups of the flour over the mixture, stir on low speed to incorporate into the wet ingredients, then increase the speed to medium and beat until well combined. With the mixer running on low speed, add the remaining flour, ½ cup at a time, beating well after each addition. When the dough comes together, turn the stand mixer to medium speed and knead dough for 5 - 6 minutes or until smooth and elastic.

Place the dough in a large lightly oiled bowl and place in the oven uncovered and proof for approximately 1 hour or until the dough has doubled in size.

## For the topping:

1 cup (250 ml) unsalted butter, melted

1 cup (250 ml) brown sugar

½ cup (125 ml) chopped pecans

Melt the butter in a medium saucepan set over medium heat. Remove ¼ cup and set aside to use for brushing the dough. Stir the brown sugar into the saucepan and cook whisking until smooth then pour the mixture into a lightly greased 9 x 13-inch baking pan. Sprinkle with the pecans and set aside.

## For the filling:

1 cup (250 ml) brown sugar

½ cup (125 ml) chopped pecans

1 tbsp (15 ml) ground cinnamon

Combine the ingredients in a small bowl.

## To assemble the cinnamon rolls for baking:

Turn the dough onto a lightly floured surface and roll into an 18 x 14 - inch rectangle. Brush with ½ of the reserved melted butter leaving a ½ border around the edges uncoated. Sprinkle the prepared filling mixture evenly over the dough. Then starting at the long side, tightly roll up the dough, pinching the seam to seal. Brush the roll with the remaining melted butter, then use a serrated knife to cut into 15 equal slices. Place each slice cut side down into the prepared pan and slide back into the oven to proof for another hour or until doubled in size.

## To bake the cinnamon rolls:

Without removing the pan from the oven, change the oven mode using the left control knob to the **Convection + 60% Humidity** mode. Using the right control knob, set the oven to preheat to 350°F. Set the cooking timer for 25 minutes and check to see if the rolls are cooked through, if not return to the oven for an additional 5 - 6 minutes.

Remove the pan from the oven and set it aside to cool on a rack for 5 minutes before carefully inverting the pan onto a rimmed baking sheet.