

Cinnamon Crunch Brioche Twist

Our Golden Brioche Mix and Baker's Cinnamon Filling come together in this rich, buttery bread topped with crunchy streusel.

BREAD

1 package King Arthur Golden Brioche Bread Mix
8 tablespoons (113g) unsalted butter, softened
1 cup (227g) water, very warm
1 yeast packet, included in mix
¼ cup (35g) Cinnamon Sweet Bits

FILLING

1½ cups (228g) Baker's Cinnamon Filling
6 tablespoons (85g) water

STREUSEL

2 tablespoons (15g) King Arthur Unbleached All-Purpose Flour
2 tablespoons (27g) light brown sugar, packed
1 tablespoon Cinnamon Sugar Plus
1 tablespoon Sparkling Sugar, plus more for sprinkling
1 tablespoon butter, melted
1 teaspoon King Arthur Pure Vanilla Extract
1 egg beaten with 1 tablespoon water (egg wash)
Cinnamon Sweet Bits, for sprinkling

For the dough: In the bowl of a stand mixer fitted with the dough hook, combine the brioche mix, butter, water, and yeast. Knead for 6-8 minutes, until soft and slightly sticky. Cover the dough and let it rest for 20 minutes. (The dough may also be made in a bread machine set on the dough cycle.)

Add the Cinnamon Sweet Bits and knead for another 6-10 minutes, until smooth and tacky (not sticky). Cover the dough and let it rise for 1 hour, until puffy. (At this point, you can transfer the dough to the refrigerator for up to 24 hours.)

For the filling: In a small bowl, mix the Baker's Cinnamon Filling and the water until smooth. Set aside.

For the Streusel: In a separate small bowl, combine the flour, sugars, butter, and vanilla until large crumbs form. Cover and refrigerate until assembly.

Grease a tube pan.

Transfer dough to a lightly floured surface and gently deflate. Roll into a 12" x 20" rectangle, between ¼" and ⅛" thick, with the long side facing you. Spread the cinnamon filling all over the dough, leaving a ½" border at the top. Roll the dough away from you to form a 20" log with the seam side down. Gently extend the log so it reaches about 22" total. Slide the log onto a piece of parchment, transfer to a baking sheet, and chill for 20 to 30 minutes, until firm.

With a sharp knife, slice log through lengthwise. Rotate each piece about 90 degrees to expose the cinnamon filling. Crisscross the two pieces of dough over each other to form a two-strand braid. Transfer to the prepared tube pan and tuck in the ends to form a continuous circle.

Cover the pan and let the loaf rise until it's puffy and springs back slowly when poked, 1-1½ hours, depending on warmth of your kitchen. Towards the end of the rise time, preheat the oven to 350°F with a rack in the center.

Brush the loaf with egg wash, then distribute the chilled Streusel evenly over top. Sprinkle with more Sparkling Sugar and Cinnamon Sweet Bits.

Bake for 35-40 minutes, until the brioche is golden brown and the internal temperature registers 190°F.

Run a mini offset spatula around the circumference of the pan. Let cool in the pan for 10 minutes before turning out. Serve warm or at room temperature.

Yield: 1 large loaf.

