

CHAI-SPICE BREAKFAST SWIRLS

INGREDIENTS

For the dough

4 1/4 cups flour

1 teaspoon cinnamon

1/2 cup sugar

1 package active dry yeast

1 1/2 cups milk

1 stick of butter, melted and cooled slightly

For the filling

6 tablespoons sugar

1 teaspoon cinnamon

1/2 teaspoon cardamom

1/2 teaspoon ground ginger

1/2 teaspoon ground clove

1 teaspoon ground nutmeg

1 stick of butter, softened

DIRECTIONS

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

Mix the flour, cardamom, sugar and yeast together. Melt the butter and heat the milk until it is just warm to the touch. Mix the butter and the milk into the dry ingredients. Knead by hand until the dough forms a ball. Cover the dough and allow it to rise for about 1 hour.

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

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.

Remove the rolls from the cookie sheets and transfer to a rack to cool. These typically don't have additional glaze on them (a pat of butter will do!), but you can always make a simple milk-confectioners sugar icing if you like.