

- SKS -

# *Overnight Pull-Apart Brioche Cinnamon Roll Bread*

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*Source: halfbakedharvest.com, makes 1 large loaf or 2 smaller loafs*

## FOR THE DOUGH:

1/4 cup warm water  
3 teaspoons yeast  
3 tablespoons granulated sugar  
1/2 cup warm eggnog (or warm whole milk)  
1 1/2 teaspoons salt  
3 eggs  
12 tablespoons butter, melted  
3 1/2 - 4 cups all-purpose flour  
the seeds of half a vanilla bean (optional)

## FOR THE FILLING:

6 tablespoons unsalted butter, softened  
1/2 cup brown sugar  
2 tablespoons ground cinnamon  
the seeds of half a vanilla bean (optional)  
pinch of sea salt

## FOR THE FROSTING:

2 ounces cream cheese, softened  
1 cup powdered sugar  
1-2 tablespoons milk or cream, to thin  
the seeds of half a vanilla bean or 1 teaspoon vanilla extract

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- <sup>1</sup> Combine warm water, yeast and sugar in a large mixer bowl and mix on low speed until incorporated. Allow the mixture to sit about 3 minutes or until poofy.
- <sup>2</sup> Add the warm eggnog, salt, eggs and melted butter and mix until combined. Gradually mix in the flour until the dough comes together. Remove the dough from the bowl and place on a lightly floured surface. Knead into a smooth ball. Grease a large bowl and add the dough to the bowl. Cover the bowl with plastic wrap and let sit 1-2 hours or until the dough has doubled in size.
- <sup>3</sup> To make the filling. Add the brown sugar, cinnamon, vanilla beans (if using) and salt to a bowl and mix well.
- <sup>4</sup> Lightly dust a surface with flour. Once the dough has doubled in size, punch the dough down and roll the dough into a rectangle (about 9x24 inches). Spread about 6 tablespoons of the butter (softened almost to a melted stage) evenly over the dough. Spread the brown sugar + cinnamon evenly over the butter and lightly push the brown sugar into the butter. Starting with the long edge closest to you, pull the edge up and over the filling and carefully roll the dough into a log, keeping it fairly tight as you go. When you reach the edge, pinch along the edge to seal.
- <sup>5</sup> Place the log seam side down on a baking sheet lined with parchment paper. With a pair of sharp kitchen scissors cut diagonal slices almost to the bottom of the log. Arrange the cut sections so that they lean to alternating sides. Use your hand to gently push the dough together to help compress the log better. Alternately, you can bake the bread in two 9x5x3 bread pans to make two bread loafs. Cut and shape the dough as directed and then use your hands to push the dough together to almost the size of your bread pan. The dough will zigzag slightly. Using the parchment paper, lift the dough up and into the bread pan. Immediately cover the dough and place in the fridge overnight. Do not let the dough sit at room temperature long or it will start to get very big.
- <sup>6</sup> The next morning, preheat the oven to 350 degrees F. Remove the dough from the fridge while the oven preheats and brush with 2 tablespoons melted butter. Bake the bread log for 20-25 minutes (the bread in the loaf pan needs about 45-50 minutes) or until lightly browned on top, do not over bake.
- <sup>7</sup> While the bread is baking, whisk the softened cream cheese, powdered sugar and vanilla together until smooth. Add milk until your desired consistency is reached.
- <sup>8</sup> Serve the bread hot with a drizzle of frosting.