

## Caramel Sauce & Pecan Cinnamon Rolls

*Roles de Canela y Cajeta*

12 rolls

### Starter:

- 120 ml lukewarm water
- 180 ml lukewarm milk
- 7 g active dry yeast
- 1 T sugar

### Dough:

- 2 eggs, lightly beaten
- 520 g all-purpose flour, plus more to knead the dough
- 100 g sugar
- Pinch of kosher salt
- 113 g unsalted butter, melted, plus more to butter the bowl

### Filling:

- 56 g unsalted butter, cut into small dice
- 177 ml Dulce de leche
- 1 tsp ground cinnamon
- 84 g roughly chopped pecans

### Glaze:

- 28 g unsalted butter, melted
- 2 tsp vanilla extract
- 2 tsp freshly squeezed lime juice
- 79 ml sweetened condensed milk
- 33 g powdered sugar

### Starter:

1. Place the lukewarm **milk** and **water** in a small bowl. Be careful as it shouldn't be hot or cold, or the yeast will not react.
2. Sprinkle the **yeast** over the liquid along with a T of **sugar**. Stir and let rest until it puffs up and becomes foamy, about 10 minutes.

*Or- use SAF instant yeast and add to flour below.*

### Batter:

1. Place the **flour** in a large mixing bowl.
2. Make a well in the middle and pour in the beaten **eggs**, foamy **yeast** starter, **sugar**, and **salt**.
3. Start combining the ingredients with a rubber spatula or wooden spoon. After a few strokes, add the melted **butter**. Mix with energy, until fully combined. The dough will be very sticky and gooey.
4. Sprinkle your counter or work surface very generously with all-purpose flour. Turn the sticky dough onto the surface, and knead until it transforms from being sticky and gooey to soft and elastic, **about 3 to 4 minutes**.



5. Add a bit more **flour** to the counter, if needed, and use a bench scraper to gather the sticky dough from the counter as you knead the dough, and it becomes malleable and soft. Shape the dough into a ball.
6. Butter a large bowl, place the ball of dough in it, cover it with a clean kitchen towel, and let it rest in a warm area for about **1 to 1¼ hours, or until it doubles in size.**

#### **Make the rolls:**

1. Butter a 23x33-inch baking pan.
2. Sprinkle the work surface generously with all-purpose flour and knead gently to begin to form a rectangle. Sprinkle a rolling pin with flour and use it to roll the dough into a long rectangle of about 25-cm wide by 61-cm long.
3. Leaving a 2.5-cm frame around the rectangle spread the **Dulce de leche** across the length of the dough to form a centered and long 15-cm stripe.
4. Sprinkle the chopped **pecans**, the **cinnamon**, and the **butter** chunks all over the surface, except for that 2.5-cm frame.
5. Preheat the oven to **180°C**.
6. Working lengthwise, roll up the rectangle tightly. Brush the top 2.5-cm edge of the rectangle, with **water**, and close the roll up.
7. Cut into 12 rolls: Cut the log in half first, then that half in half, and each of those quarters into 3 rolls.
8. Place them in the buttered baking dish. Cover the baking dish with a kitchen towel, and let them rest in a warm area until they double in size, **about an hour**.
9. Bake the cinnamon rolls for **27 to 30 minutes**, until fully baked and golden brown on top. Remove from the oven.

#### **Glaze:**

1. In a medium bowl, combine the melted **butter** with the **vanilla**, **lime juice**, and **sweetened condensed milk** and mix with a whisk or spatula.
2. Incorporate the **powdered sugar** and mix until fully combined.
3. Pour freely all over the rolls.
4. If you add the glaze while the rolls are still hot, they will turn out even better. Eat as soon as glaze has set.

<https://patijinich.com/dulce-de-leche-pecan-cinnamon-rolls/>