

Minka's Roll

Ingredients

- 1/2 cups warm milk, 110 degrees
- 2 teaspoons active dry yeast
- 1 cup sugar, plus a pinch
- 1 large egg, room temperature
- 1 large egg yolk
- 2 cups all-purpose flour, plus more for work surface
- 1/4 teaspoon salt
- 6 Tablespoons unsalted butter, plus more for bowl and muffin tin
- ¼ pound bittersweet chocolate, very finely chopped or shaved
- 1 teaspoon cinnamon

SET ASIDES

Butter a large non reactive bowl for dough; set aside.

Butter a 12 cup muffin tin; set aside.

Directions

1. Pour warm milk into a small bowl. Sprinkle yeast and pinch of sugar over milk; let stand until foamy, about 5 minutes.
2. In a bowl, whisk together ½ cup sugar, 1 egg and 1 egg yolk. Add egg mixture to yeast mixture, and whisk to combine.
3. In the bowl of an electric mixer fitted with the paddle attachment, combine flour and salt. Add egg mixture, and beat on low speed until almost all the flour is incorporated.
4. Change to the dough hook. Add 3 tablespoons butter, and knead on low speed until flour mixture and butter are completely incorporated, about 10 minutes. Dough will be sticky.
5. Butter a large bowl. Place dough in bowl and cover with plastic wrap or a dish towel. Set aside in a warm place to rise until dough doubles in size, about 1 hour.

6. If dough is not in a warm area it may take longer to rise. A simple trick to help warm your dough-place a large pan of boiling water on the lowest rack in your oven and place bowl of dough on the next highest rack. This should help the dough rise.
7. Prepare filling- Place chocolate, remaining $\frac{1}{4}$ cup sugar, and cinnamon in a large bowl, and stir to combine. Add 3 tablespoons butter and toss to combine. Alternately, place chocolate, cinnamon and butter in food processor and pulse to combine. Set aside
8. Once dough has doubled, turn on to a well floured surface and deflate. Let dough rest for 5 minutes.
9. With rolling pin, roll dough into large rectangle shape. Sprinkle filling over dough; roll the dough into a log and slice into 2' pieces. Place each slice in muffin cup. Cover muffin tin with plastic and let sit for 15-20 minutes or until dough rises slightly.
10. Pre-heat oven to 350
11. Bake for approximately 12-15 minutes. Remove from oven and cool on wire rack.