

## Cherry Almond Laminated Brioche Morning Buns

Adapted from Anna Olsen's recipe for Chocolate Hazelnut Laminated Brioche

Makes 9 buns

½ recipe Brioche Dough (recipe below), proofed overnight in fridge

225 grams (1 cup) unsalted butter, removed from fridge 30 minutes before using

### **Frangipane Filling:**

50 grams (3½ Tablespoons) unsalted butter, room temperature

50 grams (4 Tablespoons) granulated sugar

1 large egg

50 grams (½ cup) almond flour

⅛ teaspoon almond extract

### **Assembly:**

113 grams (½ cup) sour cherry jam (I love [American Spoon](#) or [Stonewall Kitchen](#))

30 grams (⅓ cup) sliced almonds, toasted

50 grams (⅓ cup) dried cherries

60 grams (⅓ cup) white chocolate, finely chopped

1. Turn the chilled dough onto a lightly floured surface and roll it out to a 12-inch square. In the stand mixer, with the paddle attachment, beat 1 cup (225 g) of the butter to soften it and spread this evenly over the brioche. Roll the brioche up like a cinnamon bun spiral. Wrap the roll in plastic wrap and chill for about 10 minutes to let the butter firm up slightly.
2. Remove from fridge, press the spiral flat with your hands, cut in half crosswise to make two 6-inch pieces. Stack these two pieces on top of each other, flatten and roll out to a 12-inch (33 cm) square, roll up into a spiral and flatten again. Wrap and chill for at least 30-60- minutes, but up to 4 hours (or even overnight) is ideal.
3. Grease nine 5-ounce (150 mL) ramekins and place these onto a baking tray.
4. Cut the roll in half crosswise one last time. Stack these two pieces on top of each other, flatten and roll out roll out the laminated dough to a 12-x-14-inch rectangle. Spread the frangipane filling evenly over it. Spread the cherry jam over the frangipane filling. Sprinkle the almonds, dried cherries and chopped chocolate over the jam. Use your hands to press the toppings into the dough. Roll up the dough from a long side, into a spiral. Wrap rolled dough in plastic wrap and chill for about one hour.
5. Using a serrated knife and a sawing motion, cut the dough into 9 portions (each one will be 1½ inches long) and place them into the ramekins. Cover the tray with a tea towel and let the brioches rise for 90 minutes.

6. Preheat the oven to 350°F. Bake for 30 to 35 minutes, until the tops of the brioches are a rich, even golden-brown colour. Cool the brioches in the ramekins on a rack for 10 minutes, then carefully loosen and tip them out onto the racks to cool completely.

The brioches are best enjoyed the day they are baked, but the filled & rolled brioches can be refrigerated for up to 2 days before baking, or they can be frozen for up to 3 months and thawed overnight in the fridge before baking.

## **Brioche Dough**

600 grams (4 cups) all-purpose flour  
25 grams (2 Tablespoons) granulated sugar  
8 grams (2¼ teaspoons) instant dry yeast  
1½ teaspoons Diamond crystal Kosher salt (¾ teaspoon Morton's Kosher salt)  
170 grams (¾ cup) 2% milk, warmed to 105°F -115°F  
5 large eggs, at room temperature  
175 grams (¾ cup) unsalted butter, diced and at room temperature

1. Stir the flour, sugar, yeast, and salt together in a mixer fitted with the hook attachment. Add the milk and eggs and blend on low speed until the ingredients are almost fully combined and then add the butter in pieces while the mixer is running. Increase the speed one level and knead for about 5 minutes until the dough looks stretchy and elastic as it pulls from the side of the bowl to the hook.
2. Transfer the dough to an ungreased bowl and cover the bowl well. Let the dough sit on the counter for an hour then chill for at least 8 hours, or overnight.