

Chocolate Almond Giant Cinnamon Bun Cake

Amount	Measure	Ingredient - Preparation Method
		dough
1	cup	whole milk
4 1/2	teaspoons	yeast
8	tablespoons	butter
1/2	cup	+1 pinch sugar
1	teaspoon	salt
2	large	egg
3 1/2	cups	flour
1/3	cup	dutch-process cocoa powder
		icing
8	tablespoons	butter
1/2	cup	brown sugar - packed
1	tablespoon	cinnamon
1 1/4	teaspoons	almond extract
3 1/2	ounces	almond paste - finely chopped
2	ounces	bittersweet or dark chocolate - finely chopped
4	ounces	cream cheese - room temp
1/2	cup	powdered sugar
1	pinch	salt
3	tablespoons	milk
1/3	cup	almond - sliced
2	tablespoons	sugar

In a small bowl, heat the milk until its warm but not hot, then stir in yeast and a pinch of sugar and let stand until foamy, about 5 minutes.

In a mixer, beat butter with 1/2 cup sugar and tspn salt at med speed until light and fluffy.

Beat i nthe eggs, one at a time, until blended. Whisk together the flour and cocoa powder, then beat in about 2 cups into the butter mixture at low speed. Beat in milk mixture, scraping in any yeast the settles.

Switch to dough hook. Gradually add remaining flour and beat at medium speed until a soft, stick dough forms, about 5 minutes. Add the chopped chocolate and pulse. Scape dough into a large, lightly oiled bowl and cover with plastic wrap. Let stand until doubled, about 1 hour.

Make the filling by mixing together the butter, brown sugar, cinnamon and 1 tspn extract. Stir in the chopped chocolate and almond paste and set aside.

When dough has risen, turn out and divide in half. Roll each into a 1/4" rectangle. Transfer to parchment lined sheet and freeze for 15 minutes. Butter a 10 inch cake pan.

Spread filling over dough.

Slicing from short end to short end, cut into 1.5in wide strips. Roll one strip up into a bun and place in center of pan. Wrap the rest around to form a giant bun.

Cover with plastic wrap and let rise until puffy; 1 hour. Preheat oven to 350 and cook for 35-40 minutes. (180 degrees)

Let cake stand for 5 minutes and turn out.

Beat cream cheese on med high until fluffy, 4-5 minutes. Add the powdered sugar and 1/4 tspn almond extract and beat for 1 minute. Add the salt and milk and mix on low speed until smooth. Drizzle over warm cake.

Description: "cake" Yield: "10 in"