



Cinnamon Roll Focaccia

Cooking Time: 4 hours | Servings: 6-8 people

INGREDIENTS:

Dough:

- 500 grams plain flour or bread flour
- 450mLs warm tap water (not hot)
- 2 teaspoons honey
- 1/2 sachet yeast (4g)
- 1 tablespoons olive oil
- 1 tablespoon salt

Cinnamon mixture:

- 1/2 cup brown sugar
- 1/2 cup unsalted butter, melted
- Zest of 1 orange
- 1/2 teaspoon ground cardamom
- 2 1/2 teaspoon ground cinnamon

Glaze:

- 140 grams icing sugar
- 2 tablespoons orange juice

METHOD:

1. Whisk warm water, yeast, olive oil, and honey in a deep bowl until incorporated.
2. Mix in flour and salt until it forms a shaggy dough. Do not worry about over working the dough or it being perfect, it will come together.
3. Clean down the edges of the bowl and cover bowl with cling wrap or a tea towel and allow it to sit at room temperature for 15 minutes
4. After 15 minutes, stretch and fold the dough.
5. Cover and rest for another 15 minutes before you stretch and fold the dough again.
6. Cover the dough with cling wrap or a tea towel and allow it to rest for 1.5 hours at room temperature.
7. Mix the brown sugar, melted butter, orange zest, ground cardamom and cinnamon
8. Prepare a 24cm X 33cm deep sided sheet pan lined with baking paper and pour 3/4 of the cinnamon mixture into the tray.
9. Tip the dough in the tray. Fold the dough into thirds like a wrap or burrito, slide it lengthways and flip it upside down so the smooth side is on the top.
10. Cover and proof for another 1.5 hours at room temperature.
11. Pre heat your oven at 220C.
12. Drizzle dough with the remainder of the cinnamon mixture and dimple the dough.
13. Bake on the lowest rack of the oven for approximately 20-30 minutes or until golden.
14. Once focaccia is baked, whisk the glaze in a small bowl until you have a smooth paste.
15. Let focaccia cool for approximately 15-20 minutes in the pan and drizzle the glaze over the top. Remove focaccia from the pan, slice in desired portions and serve warm.

TIPS/SUBSTITUTIONS:

- *Keep in and airtight container for 3-4 days.*
- *Best served warm*
- *leave ground cardamom and orange zest out if you prefer a plain cinnamon flavour*