

# DEEP-DISH CINNAMON BUNS

MAKES 16 BUNS

THESE CINNAMON BUNS WERE INSPIRED BY the Magic Bakery Cafe on Whidbey Island, a small island north of Seattle, known for its handmade baked goods. Waking up to the aroma of freshly baked buns is guaranteed to start your weekend on the right note. Adding the potato to the dough results in a very light and moist bun. If you prefer your sugar later in the day, serve the buns as a dessert with Three-Citrus Honey-Butter Syrup (page 218) drizzled over the top.

1 medium russet potato, peeled and cut into 1/2-inch pieces  
 2 teaspoons active dry yeast  
 1/2 cup granulated sugar  
 3/4 teaspoon table salt  
 15 tablespoons unsalted butter, melted, divided  
 1 large egg  
 4 1/2 to 5 cups all-purpose flour  
 2 cups unpacked light brown sugar  
 1 tablespoon plus 1 teaspoon ground cinnamon

Place the potato in a medium saucepan and cover with 2 1/2 cups water. Bring to a boil and cook until the potato pieces are very tender, about 15 minutes. Drain the potatoes, reserving 1 1/4 cups liquid and the potato pieces in separate bowls.  
 Cool the potato liquid until it is lukewarm (110 to 115°F). Add the yeast and let sit for 10 minutes.

Mash the potato pieces until smooth. Measure 1/2 cup mashed potato. Using an electric mixer fitted with the paddle attachment, mix together the yeast mixture, mashed potato, granulated sugar, 1 1/2 teaspoons of the salt, 6 tablespoons of the butter, and the egg. Mix on low for 15 seconds. Add 2 cups of the flour and mix on low speed until thoroughly blended, about 1 minute. Switch to the dough hook attachment. Add 2 1/2 cups flour and knead at medium speed, adding more flour as needed to make a soft, elastic dough, about 10 minutes. Scrape the dough into a large plastic bag with enough room for the dough to expand 1 1/2 times in size. Seal the bag and place it in the refrigerator to rise overnight.

Turn out the dough onto a lightly floured surface and knead it a few times to soften. Portion the dough into 16 equal pieces and roll each portion into a smooth ball. Mix 8 tablespoons of the butter and the remaining 1/4 teaspoon salt in a large, shallow bowl. Mix the brown sugar and cinnamon in a separate large, shallow bowl. Dip each bun in the butter, coating the entire surface, and then roll it in the brown sugar. Make sure there is plenty of the sugar and cinnamon mixture on each bun.

[RECIPE CONTINUES]