

Cinnamon Roll Focaccia

Ingredients

1 1/2 c Water
1/4 t Yeast
3 c Bread Flour
2 1/2 t Salt
3/4 c Sugar
3/4 c Dark Brown Sugar
1 1/2 T Cinnamon
1/4 t Cloves
12 T Unsalted Butter (melted)
4 oz Cream Cheese (room temperature)
1/2 t Vanilla Extract
1/2 c Powdered Sugar
1 T Milk

Instructions

1. In a large bowl, stir together the bread flour, 2 teaspoons salt, and yeast. Add water and mix together with a spatula until the dough is wet and sticky.
2. Cover bowl with plastic wrap and set in a warmer area for 18-24 hours until the dough is doubled in size and the surface is dotted with bubbles.
3. When the dough is done, spray a 9" x 13" pan with cooking spray and line with parchment paper. Oil your hands a little bit and transfer the dough into the greased pan and lightly press out the dough to create a rectangle. Cover again with plastic wrap and let it rise again until it's fully touching all of the sides and has doubled in size, about 2 hours.
4. Preheat the oven to 400°F. In a medium bowl mix

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together sugar, dark brown sugar, cinnamon, 1/2 teaspoon salt, cloves, and melted butter then set aside.

5. Pour the mixture throughout the top of the focaccia. Oil your hands then gently press your fingertips into the dough to create dimples. Place the focaccia in the oven for 30-40 minutes until golden and bubbly.

6. Meanwhile, in the bowl of an electric mixer with beater attachment, beat the softened cream cheese until smooth and creamy. Add vanilla and beat until combined. Gradually add the powdered sugar until well combined. Slowly add milk, a little at a time, until you reach your desired drizzling consistency. You want it thin enough to drizzle over the cinnamon focaccia but thick enough to

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hold its shape.

7. Once the focaccia is out of the oven, drizzle mixture on top of focaccia. Let cool for about 20 minutes and then cut to serve!