

Brittany Buns/Morning Buns

The Brittany Bun was a signature delight of the now closed Ovens of Brittany restaurants in Madison Wisconsin. Back in the 1980's I would visit my friend Kevin in Madison three or four weekends a year and many a hangover were nursed with a cup of coffee and an Ovens of Brittany breakfast. In 2008 while looking through a Williams-Sonoma catalog I saw a bun that looked eerily familiar. I soon realized I was looking at an updated version of the Brittany Bun and set about making an easy version of the Brittany bun.

Components

Single batch of croissant dough (about 3 – 3 ½ lbs.)

Butter, melted, ¼ cup (56 g)

Sugar-citrus filling

Granulated sugar

Sugar Filling Ingredients	Amount
Granulated sugar	1/3 cup, 67 g
Brown sugar	1/3 cup, 73 g
Cinnamon	1 tsp
Orange zest	of 1 large orange
Salt	A pinch

Combine 1/3 sugar, brown sugar, orange zest, cinnamon and salt in a small bowl. Brush 12 jumbo muffin cups generously with melted butter, then sprinkle about a tsp of sugar around the bottom of each muffin cup. On a pastry mat, roll out the croissant dough into a 8-9" by 20" rectangle, about 3/8" or so thick. Brush the rectangle with melted butter then spread the sugar mixture evenly over the dough. Roll the dough up from the long side and pinch the end seam to keep the roll closed. Cut 1 ½ " slices of dough off the roll and place into the muffin cups. Allow the buns to rise for 1-2 hrs at room temperature or cover lightly with plastic wrap and refrigerate overnight and bake the next morning.

Bake the buns in a 375 degree oven for 30-35 mins until dark brown, rotating front to back and top to bottom halfway through baking. Remove from oven and cool in pans for 5-10 minutes, brushing tops