



JO'S CINNAMON SQUARES

Prep: 45 minutes Rise: 1 hour Bake: 25 minutes at 350°F Makes: 24 squares

INGREDIENTS

DOUGH

- $\frac{1}{4}$ cup warm water (105°F to 115°F)
- 2 $\frac{1}{4}$ -oz. pkg. active dry yeast
- 2 cups granulated sugar
- $1\frac{1}{4}$ cups milk, warmed
- $\frac{1}{2}$ cup butter (1 stick), melted and cooled, plus additional
- 2 eggs, lightly beaten
- 1 tsp. kosher salt
- 6 cups all-purpose flour, plus additional for rolling
- 1 egg, beaten (to brush on dough)

DIRECTIONS

For dough: In a large bowl stir together the water, yeast, and 1 Tbsp. of the granulated sugar. Let stand 3 to 4 minutes or until foamy. Add remaining granulated sugar, the milk, the $\frac{1}{2}$ cup butter, the 2 eggs, and salt; stir with a wooden spoon until combined. Add flour and stir until dough comes together. (Dough will be very sticky.) Rub softened butter around inside of the bowl and over top of dough. Cover; let stand in a warm place 1 hour.

For filling: In a food processor combine pecans, the 1 cup butter, brown sugar, and cinnamon. Process until mixture is well blended and pastelike (if necessary, process in batches).

Position rack in middle of oven. Preheat to 350°F. Line a very large (13×18-inch) rimmed baking sheet with parchment paper.

Place a large piece of parchment paper on the work surface and generously flour it. Punch down dough and place it on the floured parchment. Roll dough into a 16×24-inch rectangle.

Spoon two-thirds of the filling over dough, spreading all the way to edges. Starting with a short side, carefully fold the dough in half over filling, pressing the short sides together and flattening slightly to a 14×16-inch rectangle.



CONTINUED

JO'S CINNAMON SQUARES

Prep: 45 minutes Rise: 1 hour Bake: 25 minutes at 350°F Makes: 24 squares

INGREDIENTS

FILLING

- 2 cups pecan halves or pieces
- 1 cup chilled butter (2 sticks), cut into pieces
- 2 cups packed brown sugar
- 2 tsp. ground cinnamon

DIRECTIONS

Spoon the remaining filling over top of dough, spreading all the way to edges. Using the parchment paper and starting with a short side, carefully fold the dough in half over filling, pressing the short sides together and pressing with your hands to flatten it to about a 12×18-inch rectangle.

Use a sharp knife or pizza cutter to cut the rectangle into 24 squares. Arrange squares on the prepared baking sheet so they are touching. Brush tops with the beaten egg.

Bake 25 to 30 minutes or until lightly golden. Let cool 15 minutes. If you wish, spread or drizzle with icing. Serve warm.



ICING OPTIONS

DIRECTIONS

CHERRY WITH VANILLA-BOURBON

After spreading the filling in Step 4, sprinkle ½ cup chopped dried tart cherries over half of the filling. Continue as directed.

For icing: In a medium bowl whisk together 3 cups powdered sugar, 1 Tbsp. bourbon, 1 tsp. vanilla, and enough milk (3 to 5 Tbsp.) to make it easy to spread or drizzle. Drizzle over slightly cooled cinnamon squares.

CITRUS WITH SEA-SALT WALNUTS

In the filling, substitute walnuts for pecans. For sea-salt walnut topping: Preheat oven to 350°F. Spread ½ cup chopped walnuts in a shallow pan. Coat with canola oil cooking spray. Sprinkle with sea salt. Bake 5 to 10 minutes or until nuts are toasted, shaking pan once.

For icing: In a medium bowl whisk together 3 cups powdered sugar, 1 to 2 tsp. lemon or orange zest, and enough lemon or orange juice (4 to 6 Tbsp.) to make it easy to spread or drizzle. Drizzle over slightly cooled cinnamon squares. Sprinkle with sea-salt walnuts.

MAPLE-PECAN

For icing: In a medium bowl whisk together ¼ cup melted butter, ¼ cup heavy cream or milk, and 3 Tbsp. pure maple syrup. Whisk in 2 to 3 cups powdered sugar to make it easy to spread or drizzle. Drizzle over slightly cooled cinnamon squares. Sprinkle with ½ cup finely chopped toasted pecans.