

Walnut Sticky Bun

2 cups walnut halves or pieces

1/2 cup maple syrup

Seeds scraped from 1 vanilla bean or 2 teaspoons vanilla extract

1/2 cup light brown sugar

8 tablespoons unsalted butter

1 teaspoon Diamond Crystal kosher salt

1 tablespoon finely grated orange zest

Sweet Yeast Dough (page 344), chilled

All-purpose flour, for rolling out

1/3 cup packed light brown sugar

4 tablespoons unsalted butter

1 cup whole milk

1 1/2 teaspoons active dry yeast

4 1/2 cups all-purpose flour

1/3 cup sugar

1 1/2 teaspoons Diamond Crystal kosher salt

10 tablespoons unsalted butter

3 large eggs

1 Special Equipment: 13 x 9-inch pan (preferably metal), stand mixer (for the Sweet Yeast Dough)

2 To make the Walnut-Maple Sticky Buns: In a food processor, pulse the walnuts until coarsely chopped. Transfer to a large bowl. Add the maple syrup, vanilla seeds or extract, brown sugar, 6 tablespoons of the butter, salt, and orange zest. Stir together until well mixed. Set aside.

3 On a lightly floured surface, roll out the dough into a rectangle approximately 16 x 12 inches. Spread the remaining 2 tablespoons butter over the surface of the dough, stopping 1/4 inch from the edges. Sprinkle the light brown sugar evenly over the butter. Distribute the Walnut-Maple mixture over the sugar, leaving a 1-inch border on the long edges. Roll up the dough along the long edge.

4 Cut the dough log crosswise into sixteen 1-inch-thick buns. Place the buns, cut side down, into the prepared pan, spacing them evenly apart. Cover the pan loosely with plastic wrap and let the buns rise in a warm place until they have expanded to nearly fill the pan, about 2 hours.

5 Position a rack in the center of the oven and preheat to 375°F. Bake the buns until they are puffed and golden brown, about 25 minutes. Transfer the pan to a rack and let cool slightly. Unmold the buns onto a serving platter or individual plates, scooping any sticky syrup from the bottom of the pan over the buns. Serve warm.