**Cappuccino Knots**

For the knots:

* 4 tablespoons unsalted butter, melted, plus more for the pan
* 2/3 cup granulated sugar
* 1 tablespoon instant espresso powder
* 1 batch [Basic Sweet-Roll Dough](http://www.foodnetwork.com/recipes/food-network-kitchens/basic-sweet-roll-dough-recipe/index.html), without nutmeg

For the glaze:

* 1 cups confectioners' sugar
* 1 tablespoon instant espresso powder
* 1/4 cup heavy cream, plus more if needed

Make the knots: Put the melted butter in a bowl. Whisk the granulated sugar and espresso powder in another bowl.

Butter a 12-cup muffin pan. Divide the dough into 12 pieces; roll each piece into an 8-to-9-inch rope. Dip 1 piece of dough in the butter, letting the excess drip off, then roll in the espresso sugar. Tie the dough into a knot. Place in a muffin cup with one end of the knot facing up. Repeat with the remaining dough. Let rise, uncovered, in a warm place until doubled in size, about 1 hour, 15 minutes.

Preheat the oven to 350 degrees F. Bake the knots until puffed and golden brown, about 30 minutes. Transfer to a rack and let cool 10 minutes in the pan.

Meanwhile, make the glazes: Whisk 1 cup confectioners' sugar and the espresso powder in a medium bowl; add 1/4 cup heavy cream and whisk until smooth, adding more cream if necessary.

Remove the knots from the pan and dip the tops in the espresso glaze; let set 5 minutes.