

CINNAMON ROLLS (*Kanelbullar*)



FOR THE DOUGH

- 500 g flour (+ *baking powder*)
- 300 ml milk
- 100 g sugar
- 100 g butter (*melted*)

FOR THE FILLING

- 60 g sugar
- 60 g butter (*melted*)
- 2 tbsp cinnamon

FOR THE DECORATION

- 1 egg wash
- pearl sugar

Preparation Time : 2H15

Cooking Time : 7 minutes

For 20 cinnamon rolls

PREPARATION

MAKING THE DOUGH

- **Heat milk to a light boil**, turning off heat when small bubbles appear at the top.
- **Stir in butter, sugar, and eventually cardamom.** Let sit *for 10 min.*
- **Add flour into mixture a bit at a time** until dough is firm and pulls away from the side of your mixing bowl. Then cover with a clean towel and let rise until doubled *about an hour.*

MAKING THE FILLING

- **Divide dough into two halves.** Roll each half of dough into a **rectangle and brush with melted butter.** Combine sugar with cinnamon for the filling. Sprinkle evenly over the 2 rectangles. Then roll each rectangle crosswise like a jelly roll to **form a cylinder.**
- **Using a sharp knife, cut each cylinder into 20 equal slices** and place on baking sheet. Cover with towel and allow to **double in size about 45 minutes.**
- **Brush risen cinnamon rolls with egg wash** and sprinkle with pearl sugar or almonds. Place in the middle of a preheated oven and **bake for 7 minutes**, or until done.