

Cinnamon Rolls

- Serves 20 people -

INGREDIENTS:

100g Butter
5 dl Milk
40g Yeast
1.5 dl White sugar

2 tbsp Cardamom
powder
800g Flour
0.5 tbsp Salt

FILLING:

150g Butter
2 dl Sugar
2 tbsp Cinnamon
Egg yolk for glazing

METHOD:

STEP 1 Mix the ingredients for the dough and let it rise.

STEP 2 Cut the dough in two and roll it out so its approximately 1 cm high.

STEP 2 Mix the ingredients for the filling, spread it to the edges and roll it up.

STEP 4 Cut each roll into 20 pieces.

STEP 4 Put the pieces on a tray and let it rise for 40 minutes.
Paint the pieces with egg yolk or milk

STEP 5 Bake for 8-10 minutes at 225 degrees.

