

Cinnamon Rolls

Prep Time: 1 hour + baking

1 tablespoon active dry yeast
100 gr sugar
½ teaspoon salt
60 ml warm water
177 ml milk
100 gr butter, melted
1 egg
735 gr plain flour, approx.

Filling

220 gr brown sugar
1 tablespoon cinnamon
200 gr butter, softened

Icing (optional)

125 gr Icing sugar
15 ml water

In a large bowl add yeast, sugar, salt, water and milk. Stir until yeast and sugar is dissolved. Stir in melted butter, slightly cooled, and egg.

Mix in flour 100 grams at a time until you have a soft dough

Turn the dough out onto a board and knead for 5 minutes, adding more flour by the tablespoonful when needed.

Place dough in a greased bowl, cover with a damp towel and let sit in a warm place for 15 minutes.

While the dough is resting, mix the cinnamon filling in a bowl.

Roll dough out into a large rectangle and spread with the filling, keeping 2 cm from the edges.

Roll up the dough. Pinch the seam and ends.

Cut the roll into 12 buns.

Put the buns into a greased pan. Cover and let rise for about 20 minutes.

Bake at 190° C for 25 minutes or until lightly brown

Cool slightly and add icing if wanted.