

## heute gibt es...

# Cinnamon rolls



### **Ingredients:**

#### **For the dough:**

- 1kg flour
- 500ml Milch
- 150g Butter
- 1 cube of yeast
- 150g sugar
- 1 teaspoon cinnamon
- 1 teaspoon salt

#### **For the filling:**

- 100g sugar
- 75g Butter
- 1 tablespoon cinnamon

#### **For the glaze:**

- 1 egg
- Cinnamon
- Sugar

### **Preparation:**

1. The butter with the milk in a saucepan to about 37 ° C heat. The yeast cube then dissolve it.
2. Add sugar, salt, cinnamon and flour in a bowl and stir in the heated butter mixture. The dough is kneaded so long now until it is no longer sticky, but it elastic. If you deems it necessary, adding more flour.
3. Cover the dough and let rise in a warm place for about 40 minutes.
4. After the rest period, the dough is kneaded again briefly on a floury work surface and divided into three parts. These are now being rolled out into thin rectangles, respectively.
5. Melt the butter for the filling in a pan and then sprinkle the dough with it.
6. Cinnamon and sugar (filling) Mix well and generously sprinkle on the dough.



The dough is rolled out...



...spread with butter...



...sprinkled generously with cinnamon sugar and.

7. Then the dough is rolled up and cut into approximately 1.5 cm slices.
8. Place the buns on a lined baking tray and leave to rest for another 30 minutes. Since this rise slightly during baking, you should leave enough space between each screw.



The dough is rolled up.



Coiled dough for cinnamon rolls.



The cinnamon rolls are placed on the baking paper.

9. After the rest period, preheat the oven to 200 ° C.
10. Meanwhile Brush the screw with the beaten egg and cinnamon sugar (just a little cinnamon with a little sugar mix) sprinkle.
11. The whole thing is now for about 15 minutes in the oven. The baking time you can vary depending on the desired degree of browning of cinnamon rolls.
12. Allow to cool, serve, enjoy, finished ☐



