

# Norwegian Sweet Buns with Cardamom

## Ingredients

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- 1 1/4 c Whole Milk (warmed)
- 2 Eggs
- 4 c Flour (plus 2 tablespoons, sifted)
- 1/3 c Sugar (plus 1 tablespoon)
- 1/3 oz Yeast (or 8 1/2 grams)
- 2 t Ground Cardamom
- 1/3 t Salt
- 1 c Raisins (or 1/2 cup chocolate chips)
- 1/3 c Unsalted Butter (chilled, cut into small pieces)

## Instructions

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1. In a bowl add raisins and pour warm water in until it covers the raisins. Let it sit for 1 hour. In a small bowl, whisk together the lukewarm milk and 1 egg.
2. In the bowl of a stand mixer fitted with the dough hook attachment, combine the flour, sugar, yeast, cardamom, and salt.
3. Add the milk mixture and knead on low for 8 minutes. Add the butter and knead on medium for about 5 minutes or until the dough is very elastic and somewhat moist.
4. Strain the raisins and knead them (or the chocolate chips) into the dough, if using. Transfer the dough to a lightly buttered bowl, cover with a tea towel, and let rise in a warm spot for 1 to 1 1/2 hours or until doubled in

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size.

5. Preheat oven to 350 degrees. Line a baking sheet (or two) with parchment paper. Divide the dough into 12-equal-sized pieces and shape into balls. Place the balls of dough on the prepared baking sheet and let rise for 30 minutes.

6. In a small bowl, whisk the remaining egg. Using a pastry brush, lightly brush the egg on top of the dough. Bake for 16 to 18 minutes or until golden brown. Transfer to a wire rack and let cool slightly then serve. Store leftovers in a resealable plastic bag at room temperature for up to 2 days.