

Kanelsnurrer

Ingredients

- 1 c Milk
- 1 1/2 T Yeast
- 1/3 c Sugar
- 1 t Ground Cardamom
- 1/8 t Salt
- 2 Egg
- 3 1/2 c Flour
- 12 T Unsalted Butter (softened)
- 1 T Cinnamon
- 3 T Brown Sugar

Instructions

1. In a stand mixer with dough attachment, add the milk then stir in the yeast, sugar, cardamom, salt and 1 egg. Gradually add the flour with the mixer on low. Continue until the dough releases from the bowl and then continue to knead for 10 minutes.
2. Add 7 tablespoons softened butter to the dough one tablespoon at a time then continue to knead for another 10 minutes. Cover the bowl with plastic wrap and let it rise in a warm place until about double in size, around 1 1/2 hours.
3. Meanwhile, in a small bowl mix together 5 tablespoons butter, cinnamon and brown sugar for the filling. Set aside. Line a large baking sheet with parchment paper.
4. After the dough has rested, roll the dough out into a rectangle on a floured surface until it's

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about 18 inches long. Spread the mixture out in an even layer covering the entire rectangle of dough.

5. Fold the dough in thirds so that you have a long, skinny rectangle. Then roll out the rectangle again so that it's wider (not longer). Use a pizza cutter to cut the rectangle into about 16 strips. Twist each strip and then tie into a knot.

6. Set the kanelsnurrer on prepared baking sheet and cover with plastic wrap. Let them rise again for about 1 hour.

7. Preheat oven to 430°F. In a small bowl whisk 1 egg. Carefully brush the kanelsnurrer with egg all over. Bake the buns in the middle of the oven for about 10 – 12 minutes. Be very careful not to

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over bake, as the buns will become dry. The buns are done when they're golden on top and light brown under.

8.Cool on a wire rack and serve while still warm.