

Cinnamon rolls

130—150 Min

Preparation

1. In the first step, warm milk very slightly. Then pour this warm milk into the bowl of a food processor and crumble the yeast into it. In the next step, add the sugar, Kotányi vanilla sugar, a pinch of sea salt and butter to the milk-yeast mixture. Then add the flour and let the food processor knead everything together into a homogeneous dough.
2. Then cover the bowl with the dough with a kitchen towel and place it in a warm place. Now let the dough rise for an hour. In the meantime, you can prepare the filling for the cinnamon rolls. To do this, butter, sugar and cinnamon are beaten until fluffy.
3. Now roll out the dough into a rectangel and spread it with the butter-cinnamon mixture. In the next step, shape the coated dough into a roll and then cut it into three to four centimeter thick rolls with a sharp knife.
4. Next, grease a baking pan (approx. 30*20cm) with butter and place the cinnamon rolls you just cut next to each other. Cover again with a kitchen towel and let rise for another 30 minutes. Then brush with egg yolk.
5. The cinnamon rolls are now baked at 180°C in the preheated oven with top and bottom heat for about 25 minutes. Meanwhile, the icing is still being prepared. To do this, carefully stir the water into the sifted powdered sugar. After baking, the cinnamon rolls are then drizzled with it.

Ingredients 6 Portions

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For the dough:

500 g	Wheat flour
300 ml	Milk
0.5 cube	Fresh yeast
75 g	Soft butter
1 tbsp	Sugar
1 pc	Egg yolk for brushing
1 pinch	Sea Salt, Coarse
1 tbsp	Bourbon Vanilla Sugar

For the abundance

150 g	Soft butter
100 g	Sugar
4 tbsp	Cinnamon, Ground

For the icing

250 g	Powdered sugar, sifted
6 tbsp	Water