

# Kanelbullar

## Swedish Cinnamon Rolls

1 package dry yeast or 50 g fresh yeast  
1/2 dl (1/4 cup) warm water  
100 g (4 oz) butter  
3 1/2 dl (1 1/2 cups) milk  
1/2 tsp salt  
1 dl (1/2 cup) sugar  
1 1/2 tsp ground cardamom  
About 6 cups sifted all-purpose flour (600 g)

### Filling

100 g (4 oz) butter  
1 dl (1/2 cup) sugar  
1/2 tblsp cinnamon

Beaten egg  
Pearl sugar

In large mixing bowl, dissolve the yeast in warm water. In a small saucepan, melt the butter then stir in the milk - warming to lukewarm. Pour the lukewarm liquid into the dissolved yeast. Stir in the salt, sugar, and cardamom. Gradually add the flour and work the dough until smooth and well blended - it may not need all of the flour. Cover the dough and let rise until doubled, or about one hour.

Remove the butter from the refrigerator so it will be soft and spreadable. In a small bowl mix the cinnamon into the sugar, you may add more cinnamon depending on how you like it.

When dough doubles, turn the dough onto a floured surface and knead well until smooth and shiny. Roll the dough into a large rectangle. Spread the soft butter over the dough then sprinkle all over the butter with your cinnamon and sugar. Roll the dough up like a jelly roll, beginning at the long side. Cut dough into 1" slices and Place on a baking sheet lined with parchment paper. Cover and let sit about 20 minutes.

Brush with beaten egg and sprinkle with Pearl sugar. Bake at 375 F for about 20 minutes or until lightly brown. Cool on wire rack, when cool they can be stored in an airtight container, if there are any left!

Enjoy warm from the oven with a Coffee or Hot Cocoa