



Succulent cinnamon buns

Surprise your loved ones with our delicious cinnamon buns recipe. The centerpiece here is the first-class sugar-cinnamon mixture that melts in the mouth.

Zutaten

1 Portionen

Dough ingredients

400 g Wheat flour type 550

15 g Yeast, fresh

180 ml Milk

40 g Sugar

1 Egg

40 g Byodo Baking Oil Classic

1 Pinch Byodo sea salt

Filling ingredients

60 g Butter

30 g Sugar

2 TL Cinnamon

Zubereitung

Place the flour in a bowl and form a well. Crumble in the yeast and add 4 tablespoons of lukewarm milk and 1 teaspoon of the sugar. Mix everything carefully with a spoon, taking some flour from the edge with you. Leave this pre-dough to rise for 15 minutes until the yeast becomes active and small bubbles appear.

Once the dough has risen, add the remaining milk, sugar, egg, baking oil and salt. Knead everything into a homogeneous dough, then cover the bowl and leave the dough to rise in a warm place for an hour.

Roll out the risen yeast dough on a floured work surface into a rectangle measuring approx. 30 x 40 cm.

For the filling, mix the sugar and cinnamon together, brush the pastry with the very soft butter and sprinkle with the sugar and cinnamon mixture. Now carefully roll up the dough from the short side and cut the finished roll into 10 equal slices. Place the snails in a greased baking dish (approx. 25 cm in diameter) with some space between them and leave to rise again for 30 minutes.

Meanwhile, preheat the oven to 180 °C top/bottom heat and bake the snails for approx. 20-25 minutes after the rising time. Dust with powdered sugar before serving.

This recipe makes 10 cinnamon buns.



The cinnamon buns taste best fresh and lukewarm. The next day you can reheat them very briefly in the oven, then they taste like freshly baked again.