Cinnamon bun

NIBBLEDISH CONTRIBUTOR

Ingredients

For Dough:

- 75 grams of butter
- 250 ml of milk
- 25 grams of yeast
- 75 grams of sugar
- half teaspoon of salt
- half teaspoon of cardamom
- 500 grams of flour

For filling:

- 40 grams of melted butter
- 50 grams of sugar
- half spoon of cinnamon
- 1 egg
- sugar to sprinkle tops of buns

Instructions

1. Melt butter, add milk, mix, add yeast, miz till dissolve.
2. Put the mixture in large bowl, add sugar, salt, cardamom, flour, knead the dough, cover the bowl with a cloth and keep it in warm for 30-40 min till it rise.
3. Knead the dough once again, take half of it and roll it to form square, brush it with melted butter, sprinkle with sugar-cinnamon mixture.
4. Roll it up, cut slices 4 cm thick.
5. Put each slice at the baking tray, keep it in warm for 30 min till rise, brush with

blended egg and sprinkle with sugar.

6. Bake till golden brown, about 8 min, in preheated oven, in 250 degrees.