CINNAMON BUN RECIPE
(makes 18 large or 30 small)

BUNS

Ingredients

2 tsp ground cardamom (Kardemumma)

3 dl milk (Mjölk)

50g fresh yeast (Jäst)

1 1/2 dl sugar (Socker)

1/2 tsp salt

150g soft butter (Smör)

1 egg

11-12 dl flour (Mjöl)

Melt the butter, add the milk and heat to 37° Celsius.

Crumble the yeast into a bowl and let it dissolve with the milk mixture adding the sugar, cardamom, salt and egg.

Add flour (a little at a time) and work into a smooth dough. Let it rise to double the size under a towel for about 40-50 minutes. When ready - turn out the dough on a floured table. Divide the dough into 18 pieces and roll them into round balls (I prefer small ones so approx. 30).

Place them on baking paper on a baking tray and leave to rise under a kitchen towel for 45-60 minutes.

Put the oven on at 200° celsius. When they have risen - brush with whipped egg and bake in the oven for 6-7 minutes.

HOME MADE ALMOND PASTE

250 g Almonds (Mandel)

A touch of ground cardamom

Icing sugar to taste (Florsocker)

Cream

Blanch and peel the almonds. Mix the almonds to a fine powder in a blender. Add sugar, cardamom and mix until it becomes a smooth paste - add a bit of cream to make it smoother.

Once the buns have cooled. Cut out a triangular "hat" and fill the hole with some of your home made almond paste. Add some sweetened whipped cream on top of the filling, replace the "hat", dust with confectioner's sugar and serve.