

# Cinnamon bun

**Amount** 1 kg

## DESCRIPTION

Weight of the  
pastry

**90 g**

## DOUGH

Ingredients	Amount	Unit
Milk	250	g
Yeast	30	g
Cardamom	3	g
Sugar	100	g
Egg (size M)	1	piece
Salt	4	g
Wheat flour	490	g
Butter	65	g

1. Warm milk 27 - 35 °C.
2. Whisk the yeast with the warm milk.
3. Add sugar, salt, cardamom and whisked eggs.
4. Add in flour. Using a dough hook, turn to the low speed.
5. Add flour first with low speed but when the flour starts to incorporate into the dough, increase the speed to a medium range.
6. Add more flour as necessary so that the dough pulls away from the sides of the bowl. The dough mixture should be tacky, but not stick to your hands. It should be soft.
7. At the end, add the soft butter.

## FILLING

Ingredients	Amount	Unit
Butter	60	g
Sugar	40	g
Cinnamon	6	g

8. Put the fresh film over the bowl and leave the dough to rest in a warm place for 20-30 minutes.
9. Punch down the dough and roll into a 12 inch by 18 inch rectangle.
10. Brush the dough with melted butter. In a small bowl, combine the sugar and cinnamon. Sprinkle on top of the melted butter. Roll up tightly lengthwise.
11. Cut 90 g into pieces and let rise 30 to 45 minutes in a warm place. Cover the buns with the baking cloth.
12. Break 2 eggs in the bowl and break the structure of the eggs. Then extend the buns with egg.

## DECORATION

Ingredients	Amount	Unit
Egg (size M)	1	piece
Hail sugar	55	g

13. Bake at 180 degrees 12 to 15 minutes.
14. After baking, it is advisable to cover the buns to make the surface of the bun.