

# Cinnamon Rolls

## Ingredienser

50 g yeast  
3.5 dl milk  
100 g butter or margarin  
75 g sugar  
500 g wheat flour

## Fill:

2 tbsp melted butter  
2 tbsp sugar  
2 tbsp cinnamon

## Procedure

This recipe results in 30 buns, which are to be baked in the middle of the oven on 200 degrees for 15 minutes.

1. Melt the butter/margarin and stir it into the milk. Add the sugar.
2. Heat the mixture of butter, milk and sugar until it's tepid, and batter the yeast into the tepid mixture.
3. Stir in the flour, cover it with a towel and let it swell for approximately an hour, or until it's reached twice its original size.
4. Knead the dough gently, and roll it out to a rectangle. Swap on some melted butter, and sprinkle with sugar and cinnamon. Roll the rectangle together from the longest side, and cut it into 2 cm. thick slices. Set them on on a tray, and let them swell for another twenty minutes.
5. Bake and cool.