



## JERNEJ KITCHEN

# EASTER BUNNY CINNAMON ROLLS

*Easter Bunny Cinnamon Rolls are not only adorable but also delicious. This Easter treat will surely make your loved ones happy.*

MAKES	12	ROLLS
PREPARATION:	40	MINUTES
PROOFING:	2	HOURS
BAKE:	20	MINUTES
TOTAL TIME:	3	HOURS

### DOUGH

500 g (4 cups + 2 tbsp) all-purpose flour

1 tbsp (7g) active dry yeast

1 tbsp vanilla sugar or 1/4 tsp vanilla paste

240 ml (1 cup) lukewarm milk

40 g (1/4 cup) sugar

2 egg yolks, at room temperature

10 g (1 1/2 tbsps) salt

100 g (1/2 cup) butter

### FILLING

100 g (1/2 cup) butter, at room temperature

50 g (1/2 cup) cane sugar

1 tbsp vanilla sugar or 1/4 tsp vanilla paste

50 g (1/2 cup) dark brown Muscavado sugar

70 g (1/3 cup) light brown sugar

2 tbsp cinnamon powder

1/4 tsp salt

### DOUGH

Add flour, active dry yeast, vanilla sugar or vanilla, lukewarm milk, sugar, egg yolks (at room temperature), and salt to a bowl. Using your hand or a stand mixer fitted with a dough hook attachment, knead into a smooth dough. Knead for 4 - 6 minutes in a stand mixer or 10 minutes by hand.

### FIRST PROOFING

Add the cold butter, cut it into cubes, and incorporate it well into the dough with your hand or using a stand mixer. Cover the bowl with the dough with a kitchen towel or clingfilm and leave to proof at room temperature for 1 - 1 1/2 hours or until doubled in size.

### CINNAMON FILLING

Prepare the filling. In a bowl, combine softened butter, sugars, cinnamon powder, and salt. Using a spatula, stir to get a smooth paste. Refrigerate until needed.

### PREPARE THE OVEN

Preheat the oven to 190 °C / 375 °F. Line a large baking sheet with parchment paper.

### SHAPE

Place the proofed dough onto a floured working surface and roll the dough into a 35 cm x 60 cm (14 inches x 24 inches) rectangle. Spread the cinnamon filling all over the dough evenly. Roll the dough tightly into a long rope and cut into twelve even 5 cm (2-inch) long cinnamon rolls. The easiest way to cut the dough is by using a string. Unroll about 15 cm (6 inches) of each cinnamon roll and shape the rope into bunny

## ICING

150 g (1 1/3 cups) powdered sugar

1 tbsp vanilla sugar or 1/4 tsp vanilla paste

3 tbsp milk

## TOOLS AND EQUIPEMENT

bowl

stand mixer (optional)

small bowl

cling film or kitchen towel

baking sheet

parchment paper

rolling pin

kitchen string

ears. Pinch the dough tightly together where the ears meet the dough to prevent the ears from falling apart.

## **SECOND PROOFING**

Place the bunny-shaped rolls onto the prepared baking sheet, leaving some space in between to ensure proofing space. Cover with a kitchen towel and leave to proof at room temperature for one hour or until doubled in size.

## **BAKE AND ADD THE ICING**

Place the cinnamon rolls in the preheated oven on the middle rack. Bake them for 18 - 20 minutes at 190 °C / 375 °F. Remove the cinnamon rolls from the oven and cool to room temperature. In a bowl, stir to combine powdered sugar, vanilla sugar, and milk to get a smooth paste. Decorate with the powdered sugar mixture and serve.