



JERNEJ KITCHEN

CINNAMON ROLLS

Cinnamon Rolls with Walnuts are soft, tasty and make a great weekend breakfast or a sweet dessert that everyone will love.

MAKES	26	SMALL CINNAMON ROLLS
PREPARATION:	20	MINUTES
PROOF:	120	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	40	MINUTES (+PROOFING)

CINNAMON ROLLS

240 g milk (1 cup or 8 fl. oz.)

60 g sugar (⅓ cup or 2.1 oz)

7 g active dry yeast (1 packet)

240 ml lukewarm water (1 cup or 8 fl. oz.)

2 eggs

700 g all-purpose flour (5 cups + ¾ cup or 24.7 oz)

100 g butter, softened at room temperature (1 stick - 1 tbsp or 3.5 oz)

12 g salt

CINNAMON AND WALNUT FILLING

120 g brown sugar (⅔ cup or 4.2 oz)

6 tsp cinnamon powder

4 tbsp walnuts, finely ground

2 tbsp butter

GLAZE

2 tbsp melted butter

220 g icing sugar (2 cups + 2 tbsp or 7.7 oz)

HEAT MILK, SUGAR AND SALT

Heat milk, sugar and pinch of salt in a saucepan over medium heat. Stir occasionally with a wooden spoon, until the sugar dissolves completely. Place aside and let it cool.

DISSOLVE THE YEAST

In a large bowl of a stand mixer dissolve the yeast with water. Stir with a wooden spoon and put aside for 10 minutes.

DOUGH

Add the eggs and the milk to the yeast mixture, mix well. Gradually start adding the flour and the melted butter to the mixture, kneading constantly until the dough is elastic. Knead with the dough hook, if using a stand mixer or by hands on a floured surface for 5 minutes. Put the dough in a buttered bowl, cover with a cloth or plastic wrap and let rise on a room temperature for an hour or until doubled in size.

TIP

[Do not add too much flour. The dough still needs to stick to your hands.](#)

PROOFING

Punch down the dough. Transfer the dough from the bowl to a lightly floured working surface. Divide the dough in half. Roll each piece to 12x8 inch (20x30 cm) rectangle. Prepare the filling. In a bowl, mix together brown sugar, ground walnuts, cinnamon and melted butter. Spread evenly over the dough. Cut each roll into 13 rolls and place them on a baking tray, lined with parchment paper. Cover with a cloth and let rise on room temperature for 50 minutes, or until it double in size.

3 tbsp hot milk

1/2 vanilla pod (beans only)

TOOLS AND EQUIPEMENT

saucepan

large mixing bowl

wooden spoon

parchment paper

small bowl

kitchen brush

kitchen cloth

TIP

Instead of using parchment paper, you can also butter you baking pan well.

Sponsored

Do not place cinnamon rolls too close together.

BAKE AND SERVE

Preheat the oven to 200°C / 400°F. Bake for 20 - 25 minutes.

Meanwhile prepare the glaze. In a small bowl, mix melted butter, icing sugar, hot milk and the vanilla bean. Brush over still hot cinnamon rolls, then leave to cool.