

Cinnamon Buns

vegan version of the Norwegian Kanelknuter



Ingredients

For the dough:

- 500 g flour
- 225 ml almond milk
- 21 g fresh yeast (or one sachet dry yeast)
- 1 pinch of salt
- 80 g vegan butter (or margarine), room temperature
- 70 g sugar

For the filling:

- 150 g vegan butter (or margarine), room temperature
- 120 g whole cane sugar
- 3 tablespoons of cinnamon
- 15 g ground hazelnuts

Instructions

- Dissolve the yeast in lukewarm milk.
- Knead all ingredients for the dough together in the food processor for 10 minutes at low speed for a smooth dough.
- Cover the dough with a damp kitchen towel and let rise in a warm place for 60 minutes.
- When the volume of the dough has doubled, roll out to a large rectangle on a well-floured work surface approx. 1 cm thick.
- Mix all the ingredients for the filling smoothly together.
- Spread the filling evenly on the dough.
- Fold the dough from the longer side, so that three layers of dough lie on top of each other.
- Cut the dough into strips of approx. 2 cm
- Carefully twist the strips into a cord and tie a knot in the cord.
- Place the knots on a baking sheet with baking paper, cover it, and let it rise again for 1 hour.
- Preheat the oven to 200 degrees.
- Sprinkle the cinnamon buns with hail sugar and bake for 12 minutes.
- When the cinnamon buns have cooled down, they can be coated with icing or sprinkled with icing sugar.