**Cinnamon Buns**Interactive version

**Ingredients**

<for 1 person>

* 6.25 g of yeast for sweet doughs
* 0.625 dl milk
* 1.75 dl flour
* 0.125 dl sugar
* 1 pinch of salt
* ¼ tsp of cardamom

Cinnamon filling:

* 12.5 g butter
* 0.125 dl sugar
* ¼ tbsp water
* ¼ tsp cinnamon

Glazing (bread shine):

* ¼ egg
* ⅛ tbsp water
* Granulated sugar

**Method**

Step 1

* C1 - In room temperature, crumble yeast into a food processor or bowl
* C2 - Heat milk to 37℃ (100°F) and pour it over the yeast and stir to dissolve it
* C3 - Mix or whisk butter, sugar, water, and cinnamon together for the filling
* C4 - Help with plates and cutlery

Step 2

* C1 - Work the dough really smooth till you can pull out the dough as thin as a nylon stocking. When it is ready, let it rise under a cloth until doubled - wait about 30 minutes
* C2 - When ready, put the dough on a broadboard, knead and divide into 2 parts and roll out each piece into a rectangle.
* C3 - Whisk together eggs, salt, and water to brush buns later.
* C4 - Set the oven to 250℃ (480°F)

Step 3

* C1 - Spread the cinnamon filling on to the rectangle and roll up from long side into a long roll
* C2 - Brush the edges with a little water to attach it better and cut into 2 cm pieces
* C3 - Put each piece into the baking parchment and on to the plate to brush the buns with the eggs-salt-water mix and sprinkle with granulated sugar
* C4 - Put buns into the oven and bake for 7-8 minutes and serve