QUEEN
-EST 1897-

PREP: 40 min + 90 min proving
COOK: 25 min
SERVES: 12

Swedish Cinnamon & Walnut Buns

Infused with warming cinnamon and fragrant vanilla, these little buns are well worth the effort for a delicious end result!

Ingredients

Melted butter, to grease

1 egg, lightly whisked, to glaze

Icing sugar (optional), to dust

Dough

300ml milk

100g unsalted butter, cubed

2 tsp Queen Natural Organic Vanilla Extract

3 cups (500g) strong bread or pizza flour, plus extra to dust

¼ cup (55g) caster sugar

7g (1 sachet) dried yeast

Method - Dough

STEP 1

Combine milk and butter in a small saucepan over low heat for 3-4 minutes or until milk is warm. Transfer to a heatproof bowl, stir in Vanilla and set aside for 5 minutes, stirring occasionally with a fork, until butter melts and the mixture is lukewarm.

STEP 2

Combine flour, sugar, yeast and salt in a large bowl and make a well in centre. Add milk mixture and use a wooden spoon and then your hands to mix to a soft dough.

STEP 3

Turn dough onto a lightly floured surface and knead for 8-10 minutes or until smooth and elastic.

STEP 4

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Ingredients

½ tsp salt

Walnut & Cinnamon Filling

125g butter, at room temperature

75g toasted walnuts

cup, firmly packed (75g) brown sugar

2 tsp ground cinnamon

To serve

½ cup icing sugar

1 tsp milk

Method - Dough

Brush a large bowl with melted butter to grease. Add dough, and turn to coat lightly with butter. Cover with plastic wrap and place in a warm spot for 1 hour or until doubled in size.

Method - Filling

STEP 1

Process butter, ground walnuts, sugar and Cinnamon in a small food processor until smooth and well combined. Set aside.

Method - Shaping

STEP 1

Line two large baking trays with baking paper. When dough has doubled in size, knock back by punching with your fist. Turn onto a lightly floured surface and knead for 2-3 min or until smooth and elastic.

STEP 2

Use a lightly floured rolling pin to roll out dough into a 36cm square. Use back of a spoon to spread filling evenly over dough. Fold top third down to cover filling and then bottom third up, pressing down firmly. Use rolling pin to roll out dough to a rectangle about 36cm long and 20cm wide.

STEP 3

With a large sharp knife, cut dough into 12 strips, about 3x20cm. Take one strip of dough and stretch and twist until complete length is twisted. Wrap one end around your fingers (held together) and then tie in a knot.

STEP 4

Repeat with remaining dough strips, placing them about 7cm apart on trays. Cover with a damp tea towel and set aside in a warm spot for 30 minutes.

Method - Baking

STEP 1

Preheat oven to 170°C (fan forced). Brush rolls with whisked egg to glaze. Bake for 25 min, swapping trays halfway through until golden and sound hollow when tapped on base.

STEP 2

In a small bowl, whisk together icing sugar and milk until smooth. Drizzle over buns and serve warm.

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