CINNAMON ROLLS FRANZBRÖTCHEN

A sweet specialty from Hamburg...

INGREDIENTS

For the dough:

500 g wheat flour

50 g raw cane sugar

200 ml lukewarm milk

100g soft butter

1 egg

2 packets of dry yeast

For the filling:

50 g sugar

1 tbsp cinnamon

100 g soft butter

PREPARATION:

Knead all ingredients into a dough and let rise in a warm place covered for 45 minutes, e.g. with the proofing function in the new JOKER.

Knead the dough again and roll it out into a rectangle approx. 3 mm thick.

Mix 100 g soft butter with the cinnamon-sugar mixture and spread on the dough.

Shape the dough into a roll and cut into 10 cm thick slices.

Press the dough pieces in the middle with a wooden spoon, so that the typical shape is created.

Accessory: baking tray with KG Flon coating

Bake at 180°C for approx. 15-20 minutes.