

Danish Cinnamon Buns (original recipe) by MomMadeMoments.com

Yield: 45-50 buns

Prep time: 30-40min

Total time: 1 hour 30 min

For the pastry dough:

100g butter

500ml milk

35g fresh yeast

150ml/120gr caster sugar

0.5 tsp salt

800g maida/flour

For the filling:

150g butter (cut into smaller cubes)

200ml/150gr caster sugar

2 tbsp. ground cinnamon

As topping:

100gr Icing sugar (optional)

Directions:

1. Start by heating 150ml milk along with the butter in a pan or in the microwave on defrost mode. The milk shouldn't get too hot, just enough to melt/soften the butter.

2. Add the remaining 350ml cold milk. The butter/milk mix shouldn't be too hot as it will kill the yeast. Touch it to make sure it feels warm but not hot (about 35 Celsius)

3. Add the yeast and sugar and stir until dissolved. Add the salt.

4. Add all the maida/flour a little at a time while mixing. A soft dough will take form. Leave it covered (with a clean dry cloth or cling film) on the table top for about 30min.

5. Make the filling while waiting for the dough to rise. To make the filling, add the butter, sugar and ground cinnamon to a clean bowl and leave at room temperature. Don't heat the mixture. When the butter is soft, mix it all together.

6. Divide the dough into two portions. Sprinkle some maida/flour onto your clean kitchen counter and roll one of the dough portions into a square measuring about 35 x 30cm (14"x 12") Take half of the filling and smear it onto the dough with a spatula or knife.

7. Roll the dough into a big sausage shape. If it's hot in your kitchen it will be slightly harder to make it fully round. Please don't worry too much. They will still taste great!

8. With a sharp knife cut off pieces about 1.5cm thick. Try not to press down too much as you want to keep them round. Put the pieces on a [baking paper](#) and leave to rest while you heat the oven to 225 degrees Celsius. Give them about 20min of resting time. Leave a little space between them as they will get bigger in the oven.

9. Repeat step 5-7 with the other piece of dough and the rest of the filling.

Don't worry about the ends of the roll. They are not going to be as pretty as the rest, but they will still be tasty so go ahead and bake them too

10. Bake for 8-9min. They should get a little colour on top. Be careful not to burn them underneath so keep an eye on them after the first 7-8min.

11. This step is optional. Add a little icing on top of the rolls by mixing the icing sugar with a few spoons of water to create a runny icing. Add a little water at a time. They are also delicious without the icing.