



Cinnamon knots



Ingredients for the dough

75 g soft butter
50 g sugar
¼ tsp sea salt
1 tsp cinnamon, ground
1 tsp cardamom, ground
2.5 dl milk, room temperature
25 g fresh yeast
420 g flour

ingredients for the filling

85 g soft butter
50 g sugar
1 tsp cinnamon, ground
1 tsp cardamom, ground
1 vanilla pod, pulp
Some butter for the tins
Egg for brushing
Coarse sugar for sprinkling

To prepare the dough

Knead everything into a smooth dough. Let it rise until doubled in size.

To prepare the filling

Mix all the ingredients together for the filling.



Anrichten

To make the knots

Roll the dough into a rectangle on a floured surface. Spread the filling and smooth off the top. Fold the dough into thirds. Cut into 2 cm wide strips. Cut a slit in the middle of each strip so that it still holds together at one side. Intertwine the two parts to form a knot. Place into buttered muffin tins and let rise for 30 minutes. Brush with egg and sprinkle with coarse sugar. Bake in the middle of the oven on the hot air setting at 240 °C for 8-10 minutes.

Cooking level

Preheated

8-10 minutes | Hot air setting at 240 °C