

Recipe re-adapted from [Bronte Aurell](#)

Kanelbullar ~ Swedish Cinnamon Rolls

Servings: 9 buns

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Ingredients

- 1 packet of dry active yeast
- 1/2 cup of almond milk* (110 degrees F)
- 1/3 cup melted vegan butter*
- 1 1/2 tablespoons cane sugar (granulated sugar works too)
- 2 cups of all purpose flour
- 1 teaspoon of ground cardamom
- 1/2 teaspoon salt
- 1/4 egg (leftover egg will be used for egg wash)
- 2 1/2 tablespoons room temperature vegan butter*
- 1/2 teaspoon all-purpose flour
- 1/2 tablespoon ground cinnamon
- 1/4 teaspoon cardamom
- 1/4 teaspoon vanilla extract
- 1 tablespoon of warmed maple syrup
- Pearl sugar, for sprinkling

Directions

-Add warm milk to stand mixer and sprinkle active dry yeast over milk. Let it bubble for about 10 minutes. Next, add in the melted butter and the sugar to the milk and mix.

-In a separate mixing bowl, add the flour, cardamom, and salt. Mix them well and add to the milk mixture with the dough hook attached. Mix for 2 minutes and then add the 1/4 egg. Continue to mix this until it forms into a dough ball and doesn't stick to the sides of the bowl.

-Once the dough is mixed, cover with cling wrap and let it rise for 30 minutes. While you wait for the dough to rise, make the filling. Add all filling ingredients to a separate mixing bowl and just mix together with a spatula.

-Turn the dough out onto a lightly floured surface. If the dough is too sticky, you can sprinkle more flour and knead by hand until it comes together. Roll out the dough to a rectangle that is about 1/8 of inch thick.

-Using the spatula, spread the mixture evenly on the rectangle. Next, fold the dough like a tri-fold. Lightly run your rolling pin over the dough to seal it together.

-Next, run a knife or a pizza cutter through the dough vertically to make strips. About 9 to 10 strips will come out of this dough.

-Take one strip of dough and twist it a few times. Next, curl the dough into a knot to form a bun. You can tuck the ends of the dough under the bun. Place them on a greased baking sheet or a non-stick baking sheet. Make sure to allow for space between each bun. Cover with a kitchen cloth and let the buns rise for another 30 minutes.

-Preheat the oven to 400 degrees F. Brush the buns with the remaining of the egg. Bake the buns for 12 minutes. Once the buns come out, brush them with warmed maple syrup, and add the pearl sugar.

Store in an airtight container for up to 5 days.



*I use dairy-free products, but dairy products like whole milk and butter work well in this recipe.