

Vanilla buns

Wheat dough: (All ingredients must be at room temperature)

50 g yeast

5 dl milk

1 tablespoon ground cardamom

250 g butter

2 dl sugar

1 kg wheat flour (16.5 dl)

1 teaspoon salt

1 egg (to brush the buns with)

Filling:

Ca 3 dl marsan cream/vanilla cream (mix according to the package)

Do this:

1. Crumble the yeast in a bowl and add milk. Mix until the yeast is completely dissolved in the milk.

2. Add cardamom, butter (divided into pieces), sugar and half of the wheat flour. Work together into a sticky dough and then add the salt and more flour so you get a good dough.

Knead well for at least 10 minutes with the machine on low speed and a little longer if you drive by hand.

4. Roll out the dough into a large rectangle and cut out squares of approx. 7x7 cm.

5. Click out about a teaspoon of vanilla cream on each box and then fold in the edges and shape into a ball. Place the seam down on a plate and leave to rise for 2-3 hours under a baking sheet.

6. Set the oven to 250 g just before the buns are ready to ferment.

Whisk the egg and brush the buns and bake for about 10-12 minutes until the buns have a nice golden brown color.

7. Allow to cool and then brush the buns with melted butter and dip in sugar.