

## Cinnamon Rolls

"What about a coffee break Swedish style?"

*"With this new bread maker, you can explore new taste without any effort. Just enjoy!"*

### **Ingredients Cinnamon Rolls:**

#### **Rolls:**

250 ml milk  
60 ml cup water  
1 egg, lightly beaten  
1/4 cup butter, softened  
2 tbsp sugar  
1/2 tsp salt  
3+ 1/2 cups flour for white bread  
2 tsp active dry yeast

#### **Filling:**

1/4 cup butter, softened (about 2 hrs. at room temperature)  
3/4 cup brown sugar  
2 tbsp. cinnamon

#### **Icing:**

1-1/2 cups powdered sugar  
2-3 tbsp. milk

### **Preparation Cinnamon Rolls:**

1. Place all of the ingredients in the bread pan following the recommended order  
(Add first all liquid ingredients in the cake pan and then the dry ingredients)
2. Select Dough programme (10)
3. Choose the desired crust colour
4. Press and hold Start/Stop button (2-3sec)
5. Grease a 23 x 33 cm pan.
6. Turn dough out onto a lightly-floured surface. Knead several times, then roll into a rectangle about 45 x 30 cm.
7. Combine filling ingredients. Sprinkle over dough, leaving a 2,5 cm border all the way around.
8. Starting from the long end, roll up dough tightly to form a log. Pinch ends to seal. With a knife or dental floss, cut dough crosswise into 2,5 cm pieces.
9. Place cinnamon rolls, cut side up in the greased baking pan. Cover with a kitchen towel, and let rise until doubled in size, 45-60 minutes.
10. Preheat oven to 180 degrees C (th.4). Bake cinnamon buns 18-25 minutes until golden brown.
11. Make Icing: Whisk together powdered sugar and 2 tablespoons of milk. Add more milk if necessary, to achieve a thin icing that can be drizzled.
12. Let cinnamon rolls cool 10 minutes. Drizzle with icing.  
*if you would like to pause the programme press Start/Stop button (to stop the programme press and hold the Start/Stop button for 2-3 sec)*