

# Cinnamon buns with nib sugar

Home-made buns are a great complement to the morning coffee. They are excellent when served hot. Cold probably too, but they never lasted long enough to see. A must at family picnics and biking trips in spring.



## Ingredients

3 tablespoons Cukier Królewski fine white sugar Tetra Rex

120 g Cukier Królewski caster sugar

Cukier Królewski nib sugar

450 g flour

2.25 teaspoons dry yeast

half a teaspoon salt

100 g butter

200 ml milk

2 tablespoons melted butter

half a teaspoon cinnamon

1 egg

1 teaspoon water

1 tablespoon cream

## Preparation

### Step 1

Mix yeast, sugar and warm water in a bowl. Leave it to rise for about 10 minutes.

### Step 2

Warm up milk, cream and butter in a pan. When cooled, combine the ingredients. Sift flour to a large dish then add salt and caster sugar. Combine with milk, cream and butter, and knead until the dough starts pulling away from your hand. Cover it and leave to rise for about 1 hour.

### Step 3

Use a rolling pin to roll the dough out into a rectangle, approximately 40 cm wide by 45 cm long. Spread the melted butter (about 2 tablespoons) over the surface of the dough and sprinkle it with fine sugar and cinnamon. Roll up the dough and cut it into even-sized pieces, approximately 4 cm wide. Place the rolls on a baking sheet and leave to rise for another 30-60 minutes.

### Step 4

Before placing buns in the oven spread a mixture of egg and water over them and decorate with nib sugar. Bake for about 20-25 minutes at 200°C.