

Korvapuusti - Slapped Ears (Finnish Cinnamon Rolls)

1 cup almond milk
3 1/2 cups flour
2 1/2 tsp cardamom
1/2 tsp salt
1 pkg dry yeast
1/3 cup sugar
1/2 cup vegan butter, melted

Filling -

vegan butter
2 tbsp sugar
1 tbsp cinnamon
pearl sugar for topping

Warm the milk a little. In a separate bowl, combine 3 cups of the flour, cardamom, sugar, salt, and dry yeast. Pour in warm milk + melted butter. Mix.

Cover with a tea towel + let rise ~ 1 hour

Divide dough in half and roll out 2 large rectangles. (2 10" x 14")
~~Use~~ Use remaining flour to dust surface + pin.

Cover rectangles with butter + sprinkle with cinnamon + sugar. Roll the dough starting with the long side. Cut roll at angles.



Place on baking sheet large side down and press top to spread.

Brush each bun with butter + top with pearl sugar.
Bake at 375° F for ~ 15 minutes.