



Raisin Rolls

Raisin rolls are probably the most popular in the “classic” rolls section. I’m sure it is the best seller in most stores, and a winner among most people!

Servings: 18 pieces

Preparation time:

60 minutes

Baking time: 15-17 minutes

Total time: 2 hours

Baking Temperature:

200°C

Measurements

1000g white flour

2 tbsp. cardamom

150g sugar

6 dl. milk

100g yeast

150g butter

Homemade Vanilla Cream

Directions

- ☞ Start by melting butter in a small casserole pot.
- ☞ When melted add in the milk and heat up to approximately 37-40°C (100-110°F) + (2 minutes should do it)
- ☞ Add flour, cardamom, sugar and yeast to a mixer bowl.
- ☞ Pour in the butter and milk mixture.
- ☞ Use the “hook” tool and start the mixer at low speed for 2 minutes.
- ☞ Continue mixing at full speed for another 7 minutes.
- ☞ Add more flour if the dough gets too sticky.
- ☞ Take out of the bowl and let it rest on the kitchen counter for 15 minutes.
- ☞ Flatten out the dough with your hands, and spread out the raisins on top.
- ☞ Fold in every corner, and roll it up to a large dough roll.
- ☞ Keep rolling it to a bread shape, before you cut it into about 18 pieces.
- ☞ Place 9 rolls on each baking sheet, with a baking paper under.
- ☞ Let the rolls rise for about 30 minutes in a hot place.
- ☞ Mix 1 egg + 2 tbsp. hot water, and brush the rolls with the mixture.
- ☞ Quickly get them into the oven. They need about 17 minutes to bake. When the color is golden brown they are done!
- ☞ Try to eat them within 2 hours, because they will lose their absolute freshness quickly!