

Cinnamon rolls with pear and walnuts

Total time **120 mins** 15 mins preparation time 25 mins cooking time 80 mins resting time

Nutritional facts (per portion):
1812 kJ / 433 kcal

Fat: **23 g** Protein: **9.5 g**
Carbohydrates: **47 g**

INGREDIENTS

9 portion(s)

Rolls :

420 g wheat flour
7 g dried yeast
20 g granulated sugar
2 eggs
180 ml buttermilk
125 ml rapeseed oil

Filling:

40 g butter
40 g granulated sugar
1 orange (for grated zest)
1 tbsp cinnamon
1 tbsp Kikkoman Naturally Brewed Soy Sauce

Additionally:

2 pears
50 g walnuts
2 tbsp apricot jam

PREPARATION

Step 1

420 g wheat flour - **7 g** dried yeast - **20 g** granulated sugar - **2** eggs - **180 ml** buttermilk - **125 ml** rapeseed oil
Sift the flour and mix it with sugar and yeast. Whisk buttermilk with eggs and rapeseed oil. Combine all the ingredients, knead into a smooth dough, and set it aside until it doubles in size.

Step 2

40 g butter - **40 g** granulated sugar - **1** orange (for grated zest) - **1 tbsp** cinnamon - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce
Melt the butter for the filling and mix it with sugar, cinnamon, orange zest, and Kikkoman soy sauce.

Step 3

2 pears - **50 g** walnuts
Roll out the risen dough into a large rectangle. Spread it with the cinnamon filling, sprinkle with walnuts, and diced pear. Roll it up like a log and gently seal the edges. Using a sharp knife, cut slices about 3 cm thick.

Step 4

2 tbsp apricot jam
Place the rolls next to each other on a baking sheet lined with parchment paper. Bake for about 25 minutes at 180 degrees Celsius. Immediately after baking, brush them with apricot jam.