



Ingredients

450 g of **all-purpose flour**

1.8 oz. **butter**

6.8 oz. of **oat milk**

1 **packet active dry yeast**

1 **tbsp of cane sugar**

pinch of salt

2 **tsp cinnamon**

3.5 oz. **cane sugar**

3.5 oz. **butter**

2 **tsp cinnamon**

3.5 oz. **cane sugar**

3.5 oz. **butter**

Method

The Franzbrötchen is a northern German specialty; a caramelized cinnamon pastry wrapped up in a croissant dough and formed into a characteristic shape.

Place the active dry yeast, flour, and sugar in a large bowl. Melt butter in milk in a saucepan. Add milk to the flour mixture and work it to a smooth dough. For 1 hour, cover the dough with a towel in a warm place.

Mix butter, sugar and cinnamon to a smooth paste. Preheat oven to 200° C. Spread flour on a surface and roll the dough into a large rectangle. Spread the surface with butter cinnamon mixture.

Roll the dough from the long side and cut the roll into 12 pieces. Use a wooden spoon handle to press down in the center. Brush with egg wash or butter and sprinkle with cinnamon sugar mix. Bake in the oven for 20 minutes.

Bon appétit!