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
- 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!