

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**

INGREDIENTS

9 portion(s)

2 tbsp

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

apricot jam

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

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.