

SWEDISH SEMLOR

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-swedish-semlor>

Ingredients:

- 2 1/16 tablespoons fresh yeast
- 1/2 cup cold milk 1/2 cup + 1 tsp
- 6 tablespoons granulated sugar
- 1 tablespoon ground cardamom freshly
- 1 medium egg
- 2 5/8 cups all purpose flour
- 1/2 tablespoon baking powder
- 1/2 teaspoon flaky salt
- 7 tablespoons salted butter 1 scant stick very soft
- 11/16 cup whole almonds
- 7 15/16 tablespoons granulated sugar
- 1 pinch salt
- 6 3/4 tablespoons milk 1/3 cup + 1 1/2 tbsp
- 1 pinch cardamom
- 1 egg
- 1 tablespoon water or milk
- 1 pinch salt
- 1 1/4 cups heavy whipping cream
- powdered sugar to dust

Nutrition:

1. Calories: 1160 calories
2. Carbohydrate: 126 grams
3. Cholesterol: 270 milligrams
4. Fat: 66 grams
5. Fiber: 8 grams
6. Protein: 22 grams
7. SaturatedFat: 33 grams
8. Sodium: 900 milligrams

9. Sugar: 51 grams

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