

Swedish Cinnamon Rolls

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/best-swedish-cinnamon-rolls-recipe-breadmaker-machine>

Ingredients:

- 1 package yeast 2 ¼ teaspoons
- 2 tablespoons warm water
- 1 teaspoon sugar
- 1 cup almond milk
- 6 tablespoons butter
- 1 vanilla pod halved and scraped
- 1 egg
- 1 yolk
- 1/3 cup sugar
- 2 teaspoons ground cardamom fresh
- 1/2 teaspoon salt
- 4 cups flour
- 2 tablespoons vegetable oil
- 1 cup butter softened
- 1/2 cup brown sugar
- 1/2 cup sugar
- 2 tablespoons milk warm
- 3 teaspoons canela

Nutrition:

1. Calories: 1400 calories
2. Carbohydrate: 163 grams
3. Cholesterol: 275 milligrams
4. Fat: 76 grams
5. Fiber: 7 grams
6. Protein: 19 grams
7. SaturatedFat: 41 grams
8. Sodium: 810 milligrams

9. Sugar: 63 grams

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