No-Yeast Cinnamon Rolls

czas przygotowania: **60 min**

poziom trudności: **trudny**



Soft, fragrant cinnamon rolls made without yeast – perfect when you're craving a homemade treat without the long wait for dough to rise. Made with natural skyr yoghurt, these delicious rolls feature a buttery cinnamon filling and a smooth vanilla yoghurt glaze. Easy to prepare and wonderfully aromatic, they're ideal for breakfast, afternoon coffee or a cosy weekend treat.

Składniki

For the dough:

- Plain flour – 300 g
- Natural skyr yoghurt – 250 ml
- Egg – 1
- Butter (melted) – 30 g
- Erythritol or sugar – 2 tbsp
- Gellwe Baking Powder – 1½ tsp
- Gellwe Baking Soda – ½ tsp
- Lemon juice – 1 tbsp

For the cinnamon filling:

- Butter (softened) – 50 g
- Erythritol or sugar – 4 tbsp
- Ground cinnamon – 2 tsp

For the vanilla glaze:

- Natural skyr yoghurt – 3 tbsp
- Powdered erythritol or icing sugar – 1 tbsp
- Gellwe Vanilla Flavouring – a few drops

Sposób przygotowania