Pistachio Cinnamon Rolls

czas przygotowania: **80 min**

poziom trudności: **trudny**



Soft, fluffy cinnamon rolls with a delicious pistachio twist! These homemade yeast buns are filled with creamy pistachio spread, fragrant cinnamon and crunchy chopped pistachios, then finished with a smooth cream cheese icing. Perfect for a weekend breakfast, afternoon coffee or a special sweet treat, they combine classic cinnamon roll flavours with the irresistible richness of pistachios.

Składniki

For the yeast dough:

- Gellwe Dried Yeast – 1 sachet
- Plain flour – 450 g
- Milk – 150 ml
- Sugar – 50 g
- Gellwe Vanilla Sugar – 2 tsp
- Vegetable oil – 40 ml
- Gellwe Vanilla Flavouring – 1 tsp
- Eggs – 2

For the pistachio filling:

- Pistachio paste or spread – to taste
- Ground cinnamon – to taste
- Pistachios (chopped) – to taste
- Gellwe Vanilla Sugar – for sprinkling

For the cream cheese icing:

- Cream cheese – to taste
- Icing sugar – to taste

Sposób przygotowania