



Cardamom buns

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Piece 20

Cardamom buns are a favourite yeast pastry from Scandinavia. The dough and filling are refined with ground cardamom, which gives them their characteristic taste. It's the buttery filling and the spicy sugar sprinkled over the buns that really make this a particularly delicious pastry.

Dough

500 g white flour
1 tbsp sugar
1½ tsp salt
1 tsp cardamom powder
½ yeast cube (about 20 g), crumbled
150 ml milk
100 ml water
100 g butter, chopped into cubes

Filling

200 g sugar
1 tsp cardamom powder
½ tsp cinnamon
150 g soft butter
2 pinches of salt
Some milk





Syrup

50 ml water

50 g sugar

Additional information

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