Desserts / Norway

Skolebrød



A cardamom-scented bun with custard in the centre, icing and desiccated coconut.

Time 80 min **Servings** 12

What you'll need.

- ☐ 600 g Flour
- ☐ 10 g Dry yeast
- ☐ 100 g Sugar
- ☐ 1 piece Egg
- ☐ 3 piece Egg yolks
- ☐ 200 g Icing sugar
- ☐ 1 tsp Vanilla
- ☐ 300 ml Milk — warm
- ☐ 120 g Butter
- ☐ 2 tsp Ground cardamom
- ☐ 400 ml Milk for the custard
- ☐ 30 g Cornflour
- ☐ 80 g Desiccated coconut
- ☐ 1 tsp Salt

Let's make it.

01 Dissolve the yeast in the warm milk with a spoon of sugar and leave it ten minutes.

02 Knead a dough from the flour, yeast mixture, sugar, cardamom, egg, salt and softened butter, working it fifteen minutes.

03 Let it rise somewhere warm for an hour, until doubled.

04 Cook a custard of milk, yolks, cornflour, sugar and vanilla and cool it completely under film.

05 Divide the dough into twelve balls, set them on a tray and prove them forty minutes.

06 Press a well into each bun with the base of a glass and spoon custard into it.

07 Bake at 200 °C for twelve minutes, cool them, pipe the icing in a ring and scatter the coconut.

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