



# NORWEGIAN CARDAMOM BUNS

*(Boller - plural; Bolle - singular)*

**Soft, sweet, and spiced with cardamom – a true taste of Norway.**



PREP TIME  
**2 HRS**



COOK TIME  
**12-15 MIN**



SERVINGS  
**12 BOLLER**

## Ingredients

- 1-1/4 cups lukewarm whole milk
- 2 large eggs, room temperature
- 4 cups flour, sifted (you may need an additional 1/4 cup for kneading)
- 1/3 cup plus one tablespoon sugar
- 1 tablespoon active dry yeast
- 2 teaspoons ground cardamom
- 1/2 teaspoon salt
- 1/3 cup butter, chilled, cut into small pieces
- 1 cup dark or golden raisins
- Crushed sugar cubes, optional

## Instructions

In a small bowl, whisk together the lukewarm milk and one egg. In a standup mixer with a dough hook or by hand, combine the flour, sugar, yeast, cardamom, and salt. Add the milk mixture and knead on low or by hand for 8 minutes. Add the butter and knead on medium or by hand for about 5 minutes or until the dough is smooth and elastic. Knead the raisins into the dough by hand. Transfer the dough to a lightly buttered bowl, cover it with a tea towel, and let the dough rise in a warm spot for about an hour, or until it has doubled in size. This can take up to 2 hours if the room is cool. Line a large baking sheet with parchment paper. Divide the dough into 12 equal pieces and shape each piece into a ball. Place the ball on the baking sheet, cover lightly with greased plastic wrap, and let rise for 30 minutes. Again, they may need more time, depending on the room's temperature. Preheat oven to 350 degrees F. In a small bowl, whisk the remaining egg. Using a pastry brush, lightly brush the egg on top of the dough balls. If you would like some additional sweetness on top, crush six sugar cubes and sprinkle the sugar on top of the egg wash. Bake for 12 - 15 minutes or until golden brown. Let cool slightly and serve warm. Many Norwegians enjoy slicing the warm Boller in half and serving them warm with brown goat cheese (gjetost) on top.

### Notes:

- Personally, I prefer them whole, with nothing extra. I think they're perfect, just as they are! Enjoy!