



# dana's homemade ♥ swedish bakery

Dana's Homemade specializes in an array of sentimental dessert favorites, which conjure up the sorely missed flavors and aromas of our great-grandmother's Swedish childhood.

Our classic treats are sure to transport you back to a more carefree time and place.

**Välkommen!**



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## Cinnamon Rolls

### Ingredients

1 1/4 cups warm water (105°F)  
3/4 stick (6 tablespoons) unsalted butter, melted and cooled slightly  
6 tablespoons granulated sugar  
two 1/4-ounce packages active dry yeast (5 tablespoons total)  
3 large eggs beaten lightly  
1 1/2 teaspoons salt  
1/4 cup powdered nonfat dry milk  
5 to 6 cups all-purpose flour  
1/2 stick (1/4 cup) unsalted butter, softened  
1/2 cup granulated sugar  
2 tablespoons ground cinnamon  
3 tablespoons cardamom seeds, ground in a mortar with a pestle, or in an electric spice/coffee grinder



### Preparation

In a large bowl combine water, butter, and sugar. Sprinkle yeast over mixture and let stand 5 minutes, or until foamy. Stir in eggs, salt and dry milk until combined. With a wooden spoon stir in 5 cups flour, 1 cup at a time, and stir mixture until a dough is formed. On a floured surface, knead dough about 10 minutes, adding enough of the remaining 1 cup flour to make dough smooth and elastic. Put dough in a lightly oiled bowl, turning to coat, and let rise, covered with plastic



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My great-grandmother and her sister were renowned for the distinctive desserts they made at yadd yadda dummy text here 1940's. She created pure delicious, uncomplicated pastries, the result of her Swedish roots and new American working life. These days, as I sift, whisk and frost while I test recipes for my next cookbook, I imagine our scratch-baked cookies as a natural extension of my great- grandmother's legacy.

We make baked goods of spectacular deliciousness for birthdays, weddings, bar/bat mitzvahs, corporate events, or just for the heck of it. Dummy text dummdumm Fill out widows here.

*Dana Hugel, Founder, Dana's Homemade*

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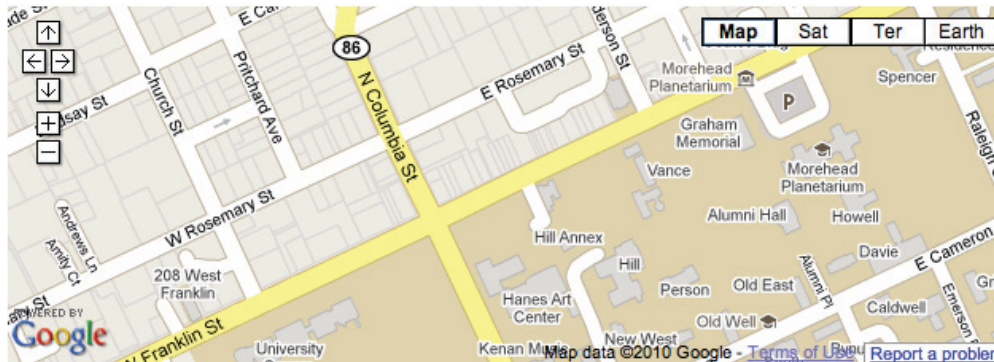
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"Brings me back to my childhood."  
—Bjorn Swedishman

"I didn't think I'd be able to find my favorite desserts here in the states. I was wrong."

—Eva Swedishwoman

"This is the only place I go. All of the other supposedly Swedish bakeries suck and are poseurs."

—Lisbeth Salander