

CINNAMON SCROLLS

Serves 18



Ingredients:

- 3 ½ cups plain bread flour (strong flour)
- 1 teaspoon salt
- 2 tablespoons raw sugar
- 1 tablespoon brown sugar
- ½ teaspoon cinnamon
- 7g sachet dry yeast
- 1 teaspoon olive oil
- ½ teaspoon low-fat milk, at room temperature (more may be required)
- ¾ cup warm water

Cinnamon Filling: *(Tip: substitute cinnamon filling for other spices)*

- ½ cup brown sugar, extra
- 2 teaspoons cinnamon, extra
- 1 ½ cups mixed dried fruit
- 4 tablespoons margarine

Method:

- Preheat oven to 180°C. Lightly grease 2 large baking trays.
- Combine flour, salt, sugars, cinnamon and yeast in a large bowl.
- Make a well in the centre. Add oil, milk and water. Mix with a wooden spoon, then gather dough into a ball and turn out on a lightly floured surface. Add more milk if dough is not binding
- Knead for 10 minutes, or until dough is smooth. Add a little more flour to the bench as required. 5. Spread a little oil in the inside of a clean large bowl and place the dough in the bowl. Cover with a clean tea towel and leave in a warm draught free place for about an hour or until doubled in size.
- Knead dough again on a floured surface for 1 minute.
- Roll out to a rectangle (35x 25cm) about 1 cm thick.
- Combine filling ingredients and spread over dough, leaving a 2 cm border along one side. Roll up dough, starting from opposite side to bare edge.
- Cut into 2 cm slices with a sharp knife.
- Arrange slices on trays, close together with ends on the inside so they don't unroll.
- Bake for 20-25 minutes, until browned. Cool on trays.