

S1 Baking Club



Cinnamon Rolls



OVEN TEMP 200°C

Ingredients

150g self raising flour
25g caster sugar
1.25ml Cinnamon
40g butter
30ml beaten egg
50ml milk



Filling

25g Soft brown sugar
2.5ml Cinnamon
25g butter

Icing

25g icing sugar
15ml milk

Method - Dough

1. Weigh and sieve all dry ingredients into a large bowl.
2. Melt butter in a small pan.
3. Add melted butter, egg and enough milk to form a soft dough.
4. Roll out dough to form a rectangle approx A4 size.

Method - Filling

1. Melt butter.
2. Combine with brown sugar and cinnamon.
3. Spread evenly over dough
4. Roll dough and cut into 8 even rolls. Arrange in tray.
5. Bake for 20 minutes until golden.
6. Glaze with icing while warm.

