

# Cinnamon Roll

## RECIPE



### YOU'LL NEED:

- A Mixing Bowl
- A Spoon, Electric Whisk, or Stand Mixer (e.g. KitchenAid)
- Weighing Scales & a bowl/dish for putting ingredients in
- A Sieve
- 1 Baking Tray or Tin (~20cm) & Greaseproof Paper
- Oven
- A Teaspoon or Tsp Measuring Spoon
- A Tablespoon or Tbsp Measuring Spoon
- A Knife
- A Rolling Pin
- A Glazing Brush
- *OPTIONAL: A small jug/cup with a spout, egg separator, ruler*

### INGREDIENTS:

#### Dough

- 300g Self-Raising Flour, plus extra for rolling
- 2 tbsp White Caster Sugar
- 1 tsp Ground Cinnamon
- 70g Melted Butter
- 2 Egg Yolks
- 130ml Milk, plus extra for glazing

#### Icing

- 60g Icing Sugar
- 1 tbsp Softened Cream Cheese
- ½ tbsp Softened Butter
- ½ tsp Vanilla Extract/Essence
- 2 tbsp Boiling Water

#### Filling

- 1 tsp Ground Cinnamon
- 55g Light Soft Brown Sugar
- 2 tbsp White Caster Sugar
- 40g Melted Butter

### METHOD:

1. Preheat your oven to **180°C** (Conventional), **160°C** (Fan) or **Gas Mark 4**. Grease lightly with butter and **line a baking tray** or tin with greaseproof baking paper.
2. For the dough, **mix flour, caster sugar, cinnamon, and salt**. Separately, **whisk melted butter, egg yolks and milk together** and then **combine** with dry ingredients.
3. On a floured surface, **roll out your dough using a rolling pin**. Then use a knife to cut the dough into a **large rectangle** (~20x30cm).
4. **Mix the filling ingredients in a bowl**. Once mixed, **spread the filling** evenly over your rectangle. Roll the dough **lengthways**, like a Swiss Roll, a use a sharp knife to **slice** the dough into evenly sized rolls.
5. Place rolls **facing upwards** (so you can see the swirl) into the baking tray or tin. They should be quite squished together. **Glaze lightly with milk**.
6. Bake for **30-35 minutes**. They should be golden and slightly crispy once baked. **Set aside** and begin to prepare the icing/drizzle
7. **Sift icing sugar** into a bowl and **create a well** in the middle. Here, add the cream cheese, water and butter and mix. Then, add the **vanilla** and extra water if necessary. It should be **fairly fluid**.
8. **Drizzle**, perhaps by using a jug, the icing over the rolls.
9. **Serve and enjoy warm or cold!**