

CINNAMON SCROLLS


VEGETARIAN



 Makes 8

 Prep Time 10 minutes

 Cook Time 15-20 minutes

 Easy As



INGREDIENTS

- 2 cups flour
- 2 ½ tsp baking powder
- 1 Tbsp sugar
- ¼ tsp salt
- 50 g butter, chilled
- 1 cup buttermilk

METHOD

1. Preheat oven to 200°C (fan assisted). Sift flour, baking powder, sugar and salt into a mixing bowl. Cut the butter into pieces and rub into the flour mix with your fingertips to form coarse breadcrumbs.

- 20 g butter, melted
- 2 Tbsp soft brown sugar
- 2 tsp **Gregg's Ground Cinnamon**

Icing:

- ½ cup icing sugar
- 1 ½ Tbsp milk

2. Mix in buttermilk to form a soft dough. Turn onto a floured board and knead lightly to form a ball. Roll out to a 20cm x 30cm rectangle.
3. Brush dough with melted butter, reserving a little for the tops. Mix together brown sugar and **Gregg's Ground Cinnamon** and sprinkle over the dough.
4. Roll up from the longest side to form a scroll. Cut into 8 even sized pieces. Place scroll side up on a greased baking tray, placing them close together but not touching. Brush tops with a little of the remaining melted butter. Bake for 17-20 minutes until pale golden in colour and cooked. The scrolls will be soft and springy when pressed with your finger.
5. Allow to cool on the tray. Drizzle over icing. Serve once icing has set.

To make the icing:

1. Sift icing sugar into a bowl. Mix in milk to form a pourable icing.

TIPS

- Scrolls can be frozen un-iced although best eaten on the day.

SWAP IT OUT

- Replace the icing with cream cheese icing if wish. To make beat together ¾ cup icing sugar, 15g butter(softened), 2 Tbsp cream cheese (traditional, softened) and 1 Tbsp orange juice or milk until light and fluffy. Spread over the top of the cinnamon scrolls.

SWITCH IT UP

- Scatter over ½ cup raisins, currants or sultanas with the cinnamon sugar if wished before rolling.