



Cinnamon Rolls

Makes 8

Ingredients:

For the dough:

- 300g self-rising flour
- 2tbsp caster sugar
- 1tsp cinnamon
- 70g butter, melted
- 2 egg yolks
- 130ml milk

For the filling:

- 1tsp cinnamon
- 55g light brown soft sugar
- 2tbsp caster sugar
- 40g butter, melted

For the icing:

- 60g icing sugar
- 1tbsp cream cheese, softened
- ½ tbsp butter, softened
- ½ tsp vanilla essence

Method:

1. Heat the oven to 180°C
2. In a bowl mix the flour, caster sugar and cinnamon together with the pinch of salt
3. In a second bowl mix melted butter with egg yolks and milk
4. Combine with dry ingredients to form a soft dough
5. Turn onto floured surface and roll out to rectangle (about 30x25cm)
6. Mix the filling ingredients and spread evenly over the dough
7. Roll the dough into a log, cut into 8 pieces and place in the lined baking dish
8. Brush gently with milk and bake for 30-35 minutes or until golden brown
9. Mix all the icing ingredients with 2 tablespoons of boiling water and drizzle over the rolls

