

Gabby's Cinnamon Scrolls

Workstation:

Equipment

Measuring spoons
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Large bowl
Baking tray
Sieve
Wire tray
Metal spoon for mixing
Electric mixer
Rolling pin
Metal knife
Chopping board
Non slip mat
Knife

Ingredients

3 cups self raising flour
150grams butter
1 cup of milk
100 grams butter extra
2 teaspoons ground cinnamon
1 cup icing sugar
1 tablespoon hot water
¼ cup brown sugar

Method

1. **Preheat** oven to 200°C
2. **Sift** flour into the large bowl
3. **Rub** the butter into the flour until mixture resembles breadcrumbs
4. **Make** a well in the centre
5. **Add** the milk slowly while **stirring**
6. **Stir** the mixture to form a soft dough using a metal spoon
7. **Turn** onto a lightly floured bench
8. **Knead** dough until smooth
9. **Roll** out to a 30x40cm rectangle
10. **Combine** the extra butter, brown sugar and cinnamon in a bowl and beat with an electric mixer until light and fluffy
11. **Spread** the butter mixture over the pastry
12. **Roll** up from the long side
13. **Cut** into 3cm wide pieces
14. **Place** on lined baking tray
15. **Bake** for 15 minutes or until golden brown
16. **Cool** on a wire tray
17. To make the icing. **Mix** icing sugar and hot water to form smooth icing
18. **Drizzle** over scrolls while scrolls are still warm