

## Cinnamon Rolls... Makes 8/9

Rolls:

300g self raising flour

Pinch of salt

50g caster sugar

1tsp ground cinnamon (In school)

100g butter

1 egg

125 ml milk, extra for glazing

Filling:

1 tsp ground cinnamon

50g brown sugar

50g caster sugar

25g butter

Icing:

125g icing sugar, sifted

about 2 tbsp boiling water

1 tsp vanilla essence (In school)

Also bring apron, tea towel and a tin to bake rolls in



1. Pre heat the oven



2. Grease a round tin



3. Mix flour, salt, sugar and cinnamon in a bowl



4. Melt the butter for the dough



5. Whisk butter, eggs and milk together with a fork



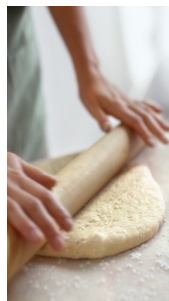
6. Add the flour mix to the butter eggs



7. Mix to make a dough



8. Turn out onto a floured worktop



9. Roll out into a A4 size rectangle



10. Melt the butter with the cinnamon and brown



11. Spread the melted mixture onto rolled out



12. Roll up the dough like a sausage



13. Cut into 9 even pieces



14. Put the rolls into a tin and glaze with milk



15. Cook in the oven for 30-35 mins



16. Wash up, dry up and put equipment away



17. If you have time!!!  
Sift icing sugar into a large bowl and make a well in the centre



Place the cream cheese and butter in the centre, pour over the water and stir to mix. .



Drizzle the mixture over the warm cinnamon buns to serve

You could find out how to make these lovely shaped breads and have a go at these instead of a straight forward ring

