

Cinnamon Rolls



Ready in **40 minutes**

Serves **12**

Recipe by Francis Jamieson

Tip

Best served warm out of the oven. With or without icing or glaze.

Equipment

- Large bowl
- Spatula
- Two forks or a pastry cutter
- A rolling pin or round bottle filled with liquid (wine bottle)
- Knife
- Muffin tray or thick baking tray.

Ingredients

- 2 cp all purpose flour
- 2 tbsp granulated sugar
- 4 tsp baking powder
- ¼ tsp salt
- ¼ cp cold butter (or margarine)
- 1 cp cold milk
- ¼ cp softened butter or margarine
- 1 cp packed brown sugar
- 3 tsp cinnamon
- ½ cp currants or chopped raisins (optional)

Preparation

1. Preheat your oven to 400 F.
2. In a large bowl mix flour, sugar (2 tbsp granulated), baking powder and salt.
3. With a fork or pastry cutter crumble in the cold butter until crumbly and pea sized. Take care not to allow the butter to warm too much.
4. Make a well in the center of the flour mixture and pour milk into the well. Stir into a soft dough adding milk if the dough is too dry.

5. On a lightly floured surface, turn out the dough and knead 8-10 times. Roll into a rectangle about 30 cm long and 1 cm thick.
6. With a spatula cream together the softened butter and the brown sugar. Spread this evenly over the dough, spreading right to the edges.
7. Sprinkle the cinnamon and raisins over the spread evenly.
8. Roll up from the long side, taking care to unstick the dough from the counter to avoid tears. Once rolled, slice into 12 equal rolls (mark first).
9. Place in a greased muffin tin or spaced out on a thick baking tray. Bake for 20-25 minutes or until golden.
10. If you prefer them glazed, mix $\frac{1}{2}$ cp icing sugar with enough milk or water to thin to a glaze consistency (about syrup thickness) and drizzle over the warm rolls.