



pudding Pie

Cookery School

Cookery parties and courses to suit all ages

01295 713705 - Cook@puddingpie.co.uk - www.puddingpie.co.uk

Cinnamon Swirls

makes 10-12 rolls

500g strong white bread flour

10g yeast

5g salt

20g

175g water (weighing is more accurate than in a jug)

175g milk

100g soft light brown sugar

200g unsalted butter (at room temperature)

1 tbsp ground cinnamon

- Preheat the oven to 250 degrees Celsius
- Add the yeast to the flour.
- Add the salt, sugar, milk and water.
- Hold the bowl with one hand and mix the ingredients around with the other for 2-3 minutes until the dough starts to form.
- Knead the dough for about 10 minutes until it becomes silky to touch.
- Rest the dough for 1 hour.
- Make the cinnamon butter whilst you are waiting.

For the cinnamon butter;

- Cream the butter and sugar together, then add the cinnamon.
- Flour the work surface evenly and scrape the dough out of the bowl.
- Flatten the dough a little with your hands and then using a cutter divide the dough into 10-12 pieces and then roll them into long sausages.
- Flatten slightly, then using $\frac{3}{4}$ of the butter spread it along the dough.
- Then roll it up into a swirl.
- Place them onto a baking tray lined with greaseproof paper and prove for a further 45 minutes. Put the rolls into the oven.
- Mist the inside of the oven with a water spray just before closing the door.



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- Bake for about 10-15 minutes until golden brown.
- Cool on a wire rack.
- When still slightly warm spread the remaining butter over the top of the swirls, this will make them glossy and taste delicious.