



RECIPE

CINNAMON SCROLLS

BUTTER AND TOAST ADL

INGREDIENTS

DOUGH:

500g Flour
60g Sugar
8g Salt
85g Butter
7g Yeast
150mL Milk
145g Whole Egg

CINNAMON GLAZE:

130g Creme Fraiche
170g Icing Sugar
2g Cinnamon
10mL Milk

CINNAMON BUTTER:

500 gram brown sugar
500gram unsalted butter
(room temp)
5gram cinnamon

METHOD

- Roll dough out to 40 cm x 30 cm
- Spread on butter
- Starting from the side furthest to you, roll the dough towards you to form a log
- Cut into 10 equal pieces
- Evenly distribute onto trays, leaving a gap between each roll
- Proof them for 1 -2 hrs in a warm place until they double in size
- Pre heat oven to 200 degree celsius
- Pour cream over the scrolls
- Bake it for 15-18 min at 160 degree celsius with steam. If your oven does not have steam, put a bowl of water inside the oven.
- Let it cool down for 10 minutes and glaze
- Enjoy them while it's warm or microwave for 10 -15 sec if they are cold

**TASTING
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METHOD

Cinnamon Glaze

- Mix all the ingredients together and stop once you find the right consistency

Cinnamon Butter

- Mix cinnamon, brown sugar and butter until combined

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