

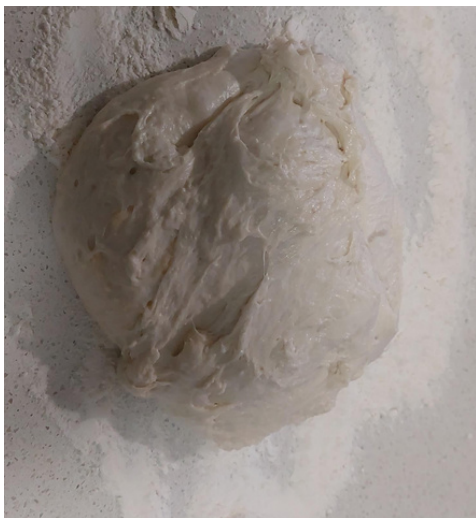
Cinnamon Scrolls

Ingredients:

- 450g Flour
- 2 cups water
- 1 Tsp Yeast
- 1Tsp salt
- 2 Tbs Oil
- Mixing bowls
- Rolling pin
- Tea towel
- 250g Butter - room temp
- 2 tsp cinnamon
- 3 Tbs brown sugar
- 2 cups icing sugar
- 1tsp vanilla essence
- Milk

Method:

- In a large mixing bow combine flour, water, yeast, salt and oil.
- Once combined well, cover with a tea towel and leave aside to rise for at least an hour.
- On a lightly floured surface, dump out your dough and kneed slightly to combine.
- Using the rolling pin roll on the dough into 1 long flat oval shape.
- In a small bowl combine butter, cinnamon and brown sugar.
- Spread sugar mixture over the dough.
- Roll the dough until you have a 1 long log shape.
- Cut the dough into slices ***ask an adult for help.**
- Place the rolls into a pre oiled tin, its ok if they touch each other.
- Cook in the over at 180 until the edges start going golden brown. ***ask an adult for help**
- In another bowl mix icing sugar, vanilla essence and milk. Add just enough milk to make a runny consistency. *you want to add the mil slowly.
- Once scrolls are out of the oven spread he icing mixture over the top.



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