

APPLE AND SULTANA CINNAMON SCROLLS - with hot chocolate

WHAT YOU NEED: makes 8

Dough

- 2 cups S.R Flour
- 2 tsp caster sugar
- 1/2 tsp salt
- 1 1/4 cups cream

Filling

- 1 Tbs butter, melted
- 2 Tbs brown sugar
- 2 tsp ground cinnamon
- 1 apple, grated
- 1/2 cup sultanas

Icing

- 1/2 cup icing sugar
- 1 Tbs milk

UTENSILS:

- *Metal bowls
- *Sieve
- *Wooden spoon
- *Rolling pin
- *Baking tray
- *Grater
- *Measuring cups/spoons



ALLERGIES/INTOLERANCES: Gluten and dairy free alternatives will be used.

WHAT TO DO:

1. In a large bowl, sift S.R Flour, sugar and salt. Add cream and stir until just combined.
2. Gently knead on a lightly floured bench until smooth (approx. 30 seconds)
3. Roll dough into a 20cm x 30cm rectangle.
4. Combine brown sugar and cinnamon in a small bowl. Brush dough with melted butter.
5. Sprinkle the sugar mixture evenly over dough.
6. Grate apple. Spread apple and sultanas over sugar mixture.
7. Carefully roll up from longest side to form a scroll. Cut into 8 equal slices.
8. Place each slice onto baking tray, flatten slightly.
9. Bake at 180° for 20 - 25 minutes or until golden.
10. Make icing mixture by whisking icing sugar and milk in a small bowl.
11. Cool scrolls slightly, then drizzle top with icing.
12. Serve whilst still warm with a hot chocolate drink. YUMMY!!

