

Quick Cinnamon Scrolls

Ingredients

Dough:

2 cups plain flour
2 tbsp white sugar
2 tsp baking powder
1 tsp salt
3 tbsp butter (softened)
2/3 cup milk

Filling:

1/4 cup white sugar
1/4 cup brown sugar
2 tsp cinnamon
2 tbsp melted butter
(plus 1 tbsp for greasing dish)

Frosting:

1 cup icing sugar
113g cream cheese
1/4 cup butter
(soft)
1/2 tsp vanilla

Method



1. Preheat oven to 200°C. Grease a baking dish with 15g melted butter.

Make dough:

2. Mix flour, sugar, baking powder, and salt.
Rub in softened butter with fingers.
Add milk and mix to a soft dough.

Roll it out:

3. Roll dough into a 25cm square.
Brush with 30g melted butter.
Add filling:
Mix both sugars and cinnamon.
Sprinkle a little in dish, rest over dough.

Make scrolls:

4. Roll dough into a log. Cut into 9 pieces.
Place in dish, cut-side up.

Bake:

5. Bake 20–25 mins, until golden.

Frosting:

6. Beat cream cheese, butter, icing sugar, and vanilla until smooth.

Finish:

Spread frosting over warm scrolls.
Serve and enjoy!