

APPLE CINNAMON SCROLL



INGREDIENTS

Dough

- 3 cup self raising flour
- 1/2 tsp salt
- 2 tb butter
- 1 cup + 2-3 tb milk

Filling

- 3 tb butter, softened
- 1/3 cup brown sugar
- 2 apples, grated
- 1 tsp cinnamon

Glaze

- 2 tb water
- 2 tsp gelatine
- 2 tb sugar



METHOD

Preheat oven 190°C fan-bake

Dough

1. Sift flour and salt into bowl.
2. Rub in butter.
3. Add milk and mix to firm dough.
4. Roll dough into rectangle shape, 1 cm thick.

Filling

5. Combine butter and brown sugar together to make a smooth paste.
6. Spread over dough.
7. Grate apples and squeeze out as much juice as possible.
8. Sprinkle grated apple and cinnamon over dough.

9. Roll up lengthwise.
10. Cut roll into equal slices.
11. Pack into greased and lined tin **CUT SIDE DOWN**.
12. Bake for 25-30 minutes.

Glaze

13. Place ingredients into a small bowl.
14. Microwave for 20-30 seconds.
15. Stir until sugar and gelatine are dissolved.
16. Brush over hot scrolls.