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Cinnamon Rolls

Easy to make and always a hit, these rolls will fill your home with aromatic cinnamon scents.

Recipe supplied by



Makes 12 rolls

INGREDIENTS

- 320g Ready-rolled Puff Pastry
- 1 Egg, beaten
- 1 tbsp Milk
- 1 ½ tbsp ground Cinnamon
- 3 tbsp Caster Sugar
- 50g Icing Sugar
- 2 tbsp Water
- Flour for dusting
- Pinch of salt

Preheat the oven to 200°C/180°C fan/ gas 6. Combine the cinnamon, caster sugar and salt together in a small bowl. Lightly flour your surface and roll out the puff pastry. Scatter the cinnamon mix over the surface of the pastry, make sure it is evenly covering most of the pastry except for a small area along one of the short ends.

Beat together the egg and milk in a small bowl to make an egg wash.

Starting at one end, tightly roll up the pastry to form a log. Seal the end with the egg wash if necessary. Brush the egg wash over the top and cut the log into 12 equal sized slices using a sharp knife.

Place the slices flat into a 12 cup muffin tray (we suggest 3010760).

Bake the rolls in the preheated oven for about 15-20 minutes, or until they are golden brown and puffy. Once fully baked, remove them from the oven and allow them to cool. For the icing, mix the icing sugar and water together and drizzle over the rolls, allow to set. Enjoy!