

Let's eat, Invercargill, and celebrate Neighbours Day

Your neighbour has shared this much-loved recipe for you to take, make and share with your friends, whānau and neighbours. Enjoy!

Amy's Cinnamon Scrolls

Cinnamon rolls - called kanelbulle in Sweden - are renowned for their robust and sweet flavour of cinnamon and butter! They are a perfect accompaniment for a hearty breakfast.

Dough:

- 4 Cups of Self Raising Flour
- 1 Teaspoon of Baking Powder
- $\frac{3}{4}$ Cups of butter (grated)
- 2 $\frac{1}{2}$ Cups of milk

Icing:

- 1 Cup of icing sugar
- 1 tablespoon of boiling water

Filling:

- 1 Cup of butter softened
- 8 Tablespoons of brown sugar
- 2 Teaspoons of white sugar
- 2 Teaspoons of cinnamon



In a large bowl place the flour, baking powder and butter. Using your hands combine ingredients to a fine crumb.

Make a well in the centre, add all the milk. Using your hands, mix the milk into flour, once combined tip out onto the bench and knead the dough until it's a soft dough. Roll out into a rectangle approx., 5mm thick. Leave on the bench to rest whilst you are getting the filling ready.

Place all the filling ingredients into a bowl and using a spatula mix together until light and fluffy. Spread evenly over the rested dough.

Roll the dough downwards towards yourself. Rolling the long side. Using a sharp knife cut into 3 cm scrolls. Place scrolls in a well sprayed muffin tin.

Bake for 20 – 30 mins or until golden brown. When cool, drizzle with icing.

