

Roo's Recipes

CINNAMON WHIRLS

Makes 12 large cinnamon whirls

Ingredients

2 Sachets of yeast	50g of Butter
2 tsp of Caster sugar	50g of Soft light brown sugar
300ml of Tepid water	1 tsp of Cinnamon
450g of Strong white flour	Raisins
2 tbsp of Oil	



Instructions

- Dissolve the yeast and sugar in a small bowl using 4 tbsp of water. Leave to stand until frothy (approx 5 mins).
- In a large bowl add the yeast, oil and remaining water to the flour and mix to a soft dough. Knead for 10 minutes until soft and springy.
- Put the dough in a large, lightly oiled bowl and cover with a damp tea towel. Then leave for 45 minutes- 1 hour, until doubled in size.
- In a separate bowl, beat the butter, sugar and cinnamon together.
- Roll out the dough into a large rectangle (approx. 35cm x 18cm). Spread the cinnamon butter over the dough, leaving a 1 cm border.
- Roll up the dough into a large cylinder and then cut into slices.
- Place on baking tray, leaving at least a 1cm gap between each whirl.
- Cover the tray with a damp tea towel and leave for 15-20 minutes, until doubled in size. Bake for 20 minutes at 180C/350 F/Gas mark 4.



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