

SQF Christmas 2019 - Christmas Cinnamon Rolls

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Christmas Cinnamon Rolls

Ingredients

240ml milk warm
116g granulated sugar, plus additional 1 tbs
8.5g active dry yeast
2 large eggs
85g butter, melted
5ml pure vanilla extract
512g all-purpose flour
5g sea salt
2.64g Chef William Ground Cinnamon

Cinnamon Sugar Filling

220g brown sugar
19.7g Chef William Ground Cinnamon
85 g butter softened

Method

- 1.) Warm the milk in a pan on low heat - it should be warm but not hot to the touch. Place the milk into a bowl, then add 1 tablespoon of sugar and the yeast to the warm milk. Stir and let the mixture prove for five minutes or until it becomes foamy.
- 2.) Add the rest of the sugar, butter, eggs, and vanilla to the mixture. Stir until combined. Add the flour, salt and cinnamon and stir until the dough comes together. The dough should be smooth and only slightly tacky to the touch.
- 3.) Transfer the dough to a floured surface and knead with your hands until it is smooth and elastic (about 3-5 minutes), then form it into a ball. Grease a large bowl and place the dough inside. Cover the bowl and let the dough rise for about 1 hour or until dough has doubled in size.
- 4.) In a small bowl, combine butter, brown sugar and cinnamon to make the cinnamon roll filling.
- 5.) Sprinkle a large work surface with flour, and form the dough into a rectangle. Roll the dough into a 24x12" rectangle, about 1/4 inch thick. Spread the filling all over the dough using a greased spatula.
- 6.) Roll up dough cut into 12 equal sized rolls. Line a 9x13 inch glass baking dish with parchment paper and lightly grease. Evenly space the cinnamon rolls in four rows of three. Cover and let rise for 30 minutes.
- 7.) Preheat the oven to 180 degrees celsius. Once the cinnamon rolls are doubled in size, bake them in the preheated oven for about 20 minutes or until golden brown.
- 8.) Once cooled, drizzle with maple syrup, icing sugar or an icing glaze - try not to eat them all at once!

