Cinnamon Buns

Ingredients

Bread:
300g Strong White Bread Flour
40g Caster Sugar.
1 sachet fast action yeast.
50g butter.
1 egg
150 ml milk

Filling:
25g butter.
25g caster sugar.
1/2 tsp cinnamon.
50g Sultanas - optional

Icing:
150g Icing sugar.
2-3 tbsp water

Equipment

Oven temperature: 200°C Gas Mark 6

Method:

1. Sift the flour into a bowl. Stir in the sugar and yeast. Make a well in the centre.
2. Place 50g butter and milk in a small saucepan. Heat until the butter is melted. The milk should be warm. DO NOT BOIL. Add to the flour with the egg and mix to a soft dough. Knead for 5-10 mins until soft and elastic.
3. Mix the spiced butter ingredients until evenly combined.
4. Roll the dough into a rectangle. Spread with spiced butter & sprinkle with fruit. Roll up like a swiss roll then cut into 7 even pieces.
5. Arrange in a circle on a baking sheet.
7. Make the icing by mixing the icing sugar and lemon juice.
9. Leave to cool. Dizzle the icing over the rolls.