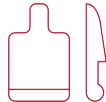




Cinnamon Scrolls with Cream Cheese Frosting



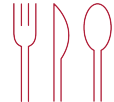
DIFFICULTY: MEDIUM



PREPARATION TIME: 25
MINUTES PLUS PROVING
TIME



COOKING TIME: 20 MINUTES



SERVES: 15

Ingredients

Scrolls

- 1 cup milk, warmed
- 2 tsp dried yeast
- 4 cups plain flour
- $\frac{1}{4}$ cup caster sugar
- $\frac{1}{2}$ tsp salt
- 2 eggs, lightly beaten
- 90g butter, softened

Filling

- 90g butter, softened
- 1 tbsp cinnamon
- 1 cup brown sugar

Frosting

- 250g cream cheese, softened
- 60g butter, softened

Method

Warm the milk to lukewarm then add the yeast and stir. Allow to stand for 5 minutes for the yeast to develop.

Place the flour, sugar and salt into the bowl of an electric mixer. Add the eggs and the yeast mixture and using the dough hook, knead for 3 to 4 minutes or until the dough comes together. Add the softened butter and continue to knead until the dough is glossy and elastic. The dough should spring back when gently pressed with your finger. Shape the dough into a ball and place into a lightly greased bowl.

Select Dough Prove 1 and allow the dough to prove for 45 to 50 minutes or until doubled in bulk.

While the dough is proving, prepare the filling by combining the ingredients in a medium size bowl. Using electric beaters cream the mixture until well combined. Line the universal tray with baking paper.

Remove the dough and place on a lightly floured surface. Knock the air out of the dough and knead lightly. Using a rolling pin, roll the dough out to a rectangular shape approximately 45cm by 28cm. Spread the filling mixture over the dough leaving a 1cm border on both long sides. Carefully roll the lengthwise, then using a sharp knife, cut the roll into 15 even pieces. Arrange on the prepared tray allowing some room for spreading.

Place the scrolls back into the oven on the Dough Prove 1 function and

2 tsps vanilla essence
2 cups icing sugar, sifted

prove for 20 minutes. Wipe any excess water from the base of the oven & preheat on CircoTherm® at 180°C. Cook for 18 to 20 minutes (see note if you have an oven with VarioSteam).

While the scrolls are cooking, make the frosting by placing the cream cheese, butter & vanilla into a mixing bowl and mix with electric beaters until light and creamy. Gradually beat in the icing sugar and mix well.

Spread the frosting over the scrolls while they are still warm & serve.

Note

A low level of VarioSteam (added steam) can be added when baking.

Notes

\$25k worth of prizes? Well, that takes the cake. Enter the NEFF Moment Making Bakes Competition now for your chance to win some special products and prizes. Hurry, ends 20th May!

