

# MINI CINNAMON ROLLS

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## INGREDIENTS

### DOUGH

- › 480g Plain Flour
- › 90g Soft Unsalted Butter
- › 2 Eggs
- › 250ml Whole Milk
- › 1tbsp Granulated Sugar
- › 2tsp Instant Dried Yeast
- › 1tsp Fine Salt

### FILLING

- › 185g Soft Unsalted Butter
- › 150g Light Brown Sugar
- › 2tbsp Ground Cinnamon
- › 2tsp Ground Ginger
- › 1tsp Ground Allspice

### FROSTING

- › 60g Cream Cheese at room temperature
- › 60 Soft Unsalted Butter
- › 125g Icing Sugar
- › 1tsp Vanilla Extract
- › 2tbsp Whole Milk

## METHOD

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- › Place the flour, butter, milk, sugar, yeast and salt into the bowl of a mixer fitted with a dough hook. Mix on a low speed to combine all the ingredients, then increase to a medium speed and mix until smooth and glossy, about 6 minutes. The dough will be very soft.
- › Transfer to a clean and light dusted bowl and place in the C2601 on the proving setting for about an hour until the dough has doubled in size.
- › Once the dough has proved turn it onto a lightly floured surface. Press out gently into a rectangle about 2cm thick. Wrap tightly in clingfilm and freeze for about an hour to allow the dough to firm up.
- › When the dough is firm, unwrap and place on the floured surface again. Cut into 4 even pieces. Roll each piece into a rectangle approximately 20cm x 10cm. and evenly spread the soft butter over the dough on all 4 pieces. You want to go all the way to the edges.
- › Mix the brown sugar, cinnamon, ginger and allspice together in a small bowl and sprinkle the mixture over the dough pieces distributing evenly between all 4.
- › Roll each dough piece up tightly from the long side. Slice each piece into 10 rolls and arrange into a 20 x 30 cm baking tin.
- › Place the dish into the C2601 oven set to the proving function for about 30 minutes until they puffy.
- › Places your dish into the CMS260 set to the Combination steam function at 180c and bake for about 25 minutes until the rolls are a deep golden brown.
- › While the rolls bake, make the frosting. Put the cream cheese, butter, icing sugar vanilla and milk into a bowl and using a hand mixer mix on a low speed until combined. Set aside.
- › When to rolls are cooked, remove from the oven and allow to cool for 5 minutes. Spread the frosting over the top; it will soften and melt a little. Serve the rolls warm or at room temperature.