



Apple Butter Cinnamon Rolls

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 15 mins

Ingredients

500g Strong white bread flour
7g Sachet dried yeast
50g Caster sugar
2 Large eggs
250ml Tepid milk
80g Unsalted soft unsalted butter
10Tbsp Apple butter

Icing

75g Icing sugar
1 tsp Vanilla bean paste
2-3 Tbsp cold water

Method

- Put the flour, yeast and sugar in the bowl of a stand mixer with a dough hook attached.
- Add the eggs and some of the milk and begin to mix. Keep adding the milk until the flour is combined and you have a wet dough.
- With the mixer running add the butter a cube at a time - don't add the next cube until the first one is incorporated fully. Keep doing this until all the butter has been used.
- Keep mixing for another 8 minutes - the dough will still be wet but nice and shiny.
- Transfer the dough to an oiled bowl and cover with oiled cling film and leave to prove until it has doubled in size. This could be 1-2 hours.
- Once the dough has proved tip it out on to a lightly floured surface and knock it back to remove the air from the dough.
- Using a rolling pin on a floured surface roll out into a rectangle 48cm x 30cm.
- Spread the apple butter all over the dough to the edges.
- From the long edge roll up carefully into a log shape.
- Grease a deep baking tray approximately 34 x 24 cm with butter.
- Roll so the seam is at the bottom then cut into 12 equal slices with a bread knife using a sawing action.
- Place the slices in the tin with slight gaps between each roll.
- Cover with the greased cling film and leave to prove again until they have risen and the rolls are touching.
- Pre-heat the oven to 220 degrees centigrade (200 fan). Glaze with some milk and bake for 15 minutes.
- To make the icing sieve the icing sugar into a bowl with the vanilla and add the water slowly until you have a dropping consistency.
- Leave the rolls to cool in the tin then drizzle the icing over the top and leave to set.