

Cinnamon Rolls

Ingredients

350g Ready Made Croissant Dough
30g Unsalted Butter
2tsp Cinnamon
6tbsp Soft Light Brown Sugar



How to make

1. Heat oven to 180c/160c fan
2. Line cake tin with baking paper then unrole the croissant dough and lay out on worksurface. Cut into 3 sections cutting along the dotted lines. Spread over 1/4 of the butter over the 3 pieces.
3. Mix together the cinnamon and sugar. Using 2-3 tsp of the mixture, sprinkle over the 3 squares of dough and roll it up. When you have 3 rolls cut each into 6 and arrange in the cake tin in 2 circles. Spread apart, they will rise and spread as they cook. Bake for 15 mins until risen and cooked.
4. Heat remaining 3 tbsp sugar mix with the remaining butter until you have a thick caramel and drizzle over the rolls and leave to cool.