

APPLE AND CINNAMON SCROLLS

Sharing this special recipe of mine is my way of thanking you for supporting young people like me - because without you, I wouldn't be where I am today.

- Chef Nate

WHAT YOU NEED:

Dough Ingredients:

- 3 cups self-raising flour
- 1 cup lemonade
- 1 cup thickened cream
- 1 tsp salt
- 2 tbsp milk

Scroll Ingredients:

- 90g butter
- 3 tbsp soft brown sugar
- 2 tsp cinnamon
- 200g canned apple slices

Icing Ingredients:

- 1 cup icing mixture
- 20g butter
- Coffee, vanilla, or other flavouring
- 2 tbsp boiling water

DIRECTIONS:

Making the dough

1. In a large bowl, mix all the ingredients and gently knead into a soft dough
2. Sprinkle flour on chopping board to prevent the dough from sticking
3. With a rolling pin create a large rectangle (approx. 36x48cm), with even thickness

Scroll-making

1. Preheat oven to 220°C
2. Beat butter, brown sugar and cinnamon until light and creamy
3. Spread butter mixture evenly over the rolled dough
4. Add canned apples evenly over the butter mixture
5. Starting from the long side, gently roll the dough
6. Cut the roll into 3cm wide scrolls
7. Place scrolls on lined baking tray touching each other, cut side facing up and brush with milk
8. Bake for approx. 20 mins
9. While the scrolls are baking, beat all icing ingredients until smooth
10. Allow scrolls to cool for 5 mins before adding the icing



prep

20 mins



cook

20 mins

MY TIP!

To make the scrolls a little extra special, you can add chopped walnuts or orange zest to step 4!