

























Cinnamon Buns

1. Add  250g  flour to the  bowl.







2. Add  2  tablespoons  sugar, 1  teaspoon of  baking powder and a  pinch
of  salt.  Mix  well.

3. Add  3  tablespoons of  soft butter into  mixture.

4. Add  180ml  milk and 1  egg,  stir until you have a  dough.

5  Stretch  dough into a  rectangle shape. 

 
MAKE YOUR FILLING

6. Mix   50g  caster sugar,  50g  brown sugar and 1  tablespoon



cinnamon together in a small bowl.



7. Spread the cinnamon sugar mixture in over the dough.



8. Roll dough into a log; cut log into slices and place rolls in the



prepared baking dish or tin.



9. Bake in the preheated oven for 20 to 25 minutes.



10. Wash up

