



No Fuss Cinnamon Rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 9:

- 250g plain flour
- 330ml + extra spoon or two of double cream
- 50g + 2 tbsp brown sugar
- 3 tbsp dried mixed fruit
- 2 tsp baking powder
- 2 tsp cinnamon
- 1 tsp nutmeg
- Pinch of salt
- 50g icing sugar
- Juice of half a lemon

Instructions

1. Sift the flours into a large bowl. Mix in the 2tbsp sugar and salt.
2. Stir in the cream, then use your hands to knead and fold into a ball. Add more flour if necessary.
3. Roll out into a long rectangle on a floured surface.

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4. In a small bowl, mix the remaining sugar with the fruit, cinnamon and nutmeg.
 5. Spoon some more cream over the dough, then sprinkle over the sugar mixture.
 6. Carefully roll the dough from the long side into a cylinder and cut into 9 slices.
 7. Place the slices into a lined square tin and bake at 200 degrees C for about 30 minutes.
 8. Meanwhile, mix the icing sugar with the lemon juice, then drizzle over the rolls when done.