

Cinnamon Scrolls

These delectable little sweet treats make an absolutely brilliant little lunch box filler or are delicious dunked in a nice, steaming cuppa. Crunchy, spicy and buttery....a little bit naughty but exceptionally nice!

Makes 18

2 sheets of frozen puff pastry (I used the 25% less fat just to make myself feel better), thawed
50gm of butter, melted
1 heaped tbs of castor sugar
1tbs of ground cinnamon

Pre heat your oven to 200 degrees celsius. Brush the pastry sheets with the melted butter, all the way to the edges. Combine the cinnamon and sugar in a bowl and stir well to combine. Sprinkle the sugar liberally all over the pastry, don't be shy but leave a little to sprinkle over when the pastry has cooled.

From the very edge of the pastry, remove the plastic film and roll up fairly firmly so you have a nice long roll. Press the edge down firmly and slice little scrolls about an inch thick, you should have nine in total. Lay them on a baking tray lined with baking paper, scroll edge up and give them a little squeeze to separate the pastry a little. Bake them for 15 to 20 minutes or until golden brown and bubbling.

Remove from the oven and allow them to cool before sprinkling over the remaining cinnamon sugar. Store in an airtight container for up to 5 days (once fully cooled of course!).