Posted on 16 August 2016

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Easy Cinnamon Rolls with Lemon Icing

Ingredients

350g self raising flour 3 heaped tablespoons of golden caster sugar
A pinch of salt
2 teaspoons of ground cinnamon
150g soft butter
2 large eggs
150ml milk, plus 50ml for glazing
A good handful of sultanas [optional]
65g light brown sugar
75g golden icing sugar
1 lemon

Preparation

1. 1. Preheat the oven to 180 degrees, 160 degrees fan oven. Lightly grease a loose bottomed baking tin and line with baking parchment
2. I used a circular tin 20cm in diameter.
3. 2. Sieve the flour into a bowl and add to it 2 heaped tablespoons of caster sugar, a pinch of salt and a teaspoon of ground cinnamon. Mix them together.
4. 3. Separate the eggs, discard the whites and beat the yolks. Mix the egg yolk with 120g of softened butter, then add 150ml milk and whisk well together.
5. 4. Gradually incorporate the dry ingredients into the egg, butter and milk mixture, until you have made a soft dough.
6. 5. Lay out a large piece of baking parchment then scatter on flour. Flour a rolling pin and your hands, then roll out the soft dough into a rectangle measuring roughly 25 by 30 cm.
7. 6. In a small bowl, mix together 65g light brown sugar with a heaped tablespoon of golden caster sugar, 30g softened butter and a teaspoon of ground cinnamon. Spread this evenly onto the dough. If you are using sultanas, scatter them on top.
8. 7. Use the baking parchment to help you to roll up the dough into a tight roll. Slice the roll into 10 even pieces then place them on their sides into the prepared baking tin. Brush with milk then place in the oven to bake for about 30 minutes
9. test with a skewer to check if they are ready.
10. 8. Leave the rolls in the tin to cool for a few minutes while you mix the icing. Add 2 tablespoons of juice from the lemon to 75g icing sugar and mix to a smooth paste. Push the rolls up out of the tin and separate them gently with a knife. Use a teaspoon to drizzle the icing over each roll, and allow the icing to set before serving.

Cooks Note

We loved the smell and flavour of cinnamon buns, to be found everywhere on our recent trip to Norway, but the method used to make this Scandinavian classic is usually quite a lengthy process, and quite complicated. This is a much quicker and simpler method, but still tasty.

Makes 10 cinnamon rolls.