

Preparation time: 10 minutes

Cooking time: 20 minutes

Overall inc. cooling: 45 minutes

Makes: approx. 18 bite-size swirls

Ingredients

1 sheet Ready-made puff pastry

Light brown sugar

Ground cinnamon

For the optional drizzle icing:

20ml Single cream

100g (approx.) Icing sugar

½ tsp Vanilla extract

Method

1. Preheat the oven to gas mark 6, 200°C, 180°C fan
2. Put greaseproof paper on two baking sheets
3. On a clean surface roll out the sheet of puff pastry
4. Sprinkle over an even layer of soft brown sugar. Press it lightly into the pastry
5. Sprinkle over a covering of the ground cinnamon to taste
6. Taking the long side, roll the puff pastry sheet up into a roll
7. Cut the roll into pieces about 1cm thick
8. Lay each slice down on the baking sheets, spread out slightly
9. Put into the oven for 20 minutes until golden brown
10. When cooked, transfer the rolls to a cooling rack to cool completely
11. Store in an airtight container

For the optional drizzle icing:

12. Measure 20ml of single cream into a jug
13. Add ½ tsp of vanilla extract
14. Gradually add the 100g of the icing sugar into the cream stirring constantly with a metal spoon.
The consistency should be thick enough that icing drizzled off the spoon leaves a trail in the remaining icing in the jug before gradually disappearing
15. If it is still too loose, continue adding icing sugar. If it is too thick gradually add in more cream
16. Drizzle over still-warm swirls. Alternatively, you could dip the swirls into the icing half way

Alternative method – larger swirls

17. At step 6 instead of rolling from the long side, roll from the short side to increase the roll size
18. Continue from step 7. You may need to increase the cooking time slightly

Cinnamon Swirls

Ingredients

1 sheet Puff pastry
Light brown sugar
Ground cinnamon
Optional icing:
20ml Single cream
100g Icing sugar
½ tsp Vanilla extract



Utensils

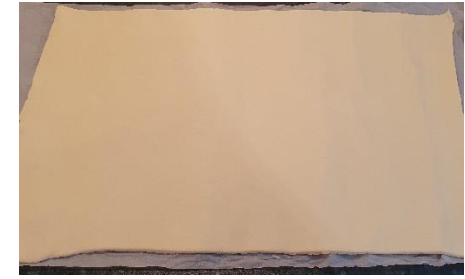
Metal spoon & Sharp knife
Baking sheets
Greaseproof paper
Measuring jug
Cooling rack
Airtight container
Oven gas 6, 180°C fan



1.
Put greaseproof paper onto the baking sheets



2.
Unroll the sheet of puff pastry long side towards you



3.
Sprinkle over the light brown sugar to get an even layer. Press lightly into the pastry



4.
Sprinkle over the ground cinnamon to taste



5.
Taking the long side, roll the pastry up into a roll



6.
Cut the roll into pieces about 1cm thick



7.
Lay the slices flat on the baking sheets.
Put into the oven and bake for 20 minutes until golden brown



8.
Optional icing:
Mix the 20ml single cream, the ½ tsp icing sugar and the 100g of icing sugar in the jug. Add more icing sugar or cream so that it is thick enough to leave a trail in the icing when dropped from a spoon



9.
When the swirls are cooked remove from the oven and transfer to the cooling rack



10.
If you are icing your swirls drizzle it across the swirls, or alternatively dip them into the icing to half way



11.
Enjoy
Store in an airtight container



Alternative rolls

Alternatively, at step 5 roll up from the short side to increase the size of the roll. Continue from step 6
You may need to increase the baking time slightly