

Sticky Cinnamon Rolls with Berries

Serves 6 pieces

INGREDIENTS

2 tsp ground cinnamon
220 ml milk
½ tsp vanilla extract
1 egg
140 g sugar
50 g butter (melted)
500 g flour
7 g active dry yeast
110 g butter (soft)
½ orange
100 g raspberries
100 g blueberries
salt



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METHOD

1. Add milk, vanilla extract, egg, 50 g sugar, 50 g melted butter, a pinch of salt, yeast and flour to the bowl of a stand mixer. Mix well for 5 mins. or until a dough forms. Transfer dough to a clean bowl and transfer to the oven on the Dough Proving function for approx. 1 hr., or until doubled in size.
2. Combine the 110 g soft butter with 90 g sugar, cinnamon, and zest of half an orange in a small bowl. Mix until smooth. Roll out the dough into a large rectangle, approx. 3 mm thick. The dough should be springy and moist but if it's sticking too much, add some more flour as needed, or dust your rolling pin. Spread the filling evenly onto the dough leaving a small border all around. Sprinkle the berries evenly onto the dough.
3. Starting at the longest edge, roll up the dough. Slice the roll into approx. 6 cm long pieces with a sharp knife. Place the rolls into a greased baking dish, cut side down, and let rise for approx. 1 hr. Preheat the oven to 190°C on the Bread Baking function. Brush with a little melted butter, if desired. Transfer to oven and bake for approx. 15–20 min., or until golden. Leave to cool for 10 min. Eat warm and optionally serve with vanilla frosting. Enjoy!