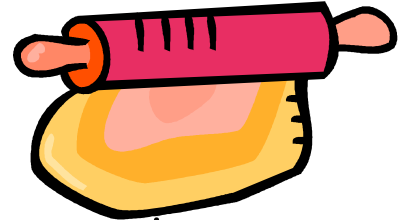


CINNAMON PINWHEELS

Cookery Principle: Biscuit Method

*these look like cinnamon buns



Ingredients:

250 ml flour

100 ml water

2 ml salt

15 ml sugar

50 ml shortening

10 ml baking powder

50 ml brown sugar

15 - 25 ml margarine

2 ml cinnamon

Equipment:

oven mitts

large & small mixing bowls

metal spatula

liquid measure

rolling pin

fork

cutting board

cooling rack

measuring spoons

dry measures

pastry blender

sieve

dinner knife

paring knife

Method:

1. Preheat oven to 425°F. Adjust racks.
Grease pan with shortening or spray oil.
2. Mix together cinnamon and brown sugar in small bowl and set aside.
3. Measure flour, baking powder, sugar, and salt and sift into large mixing bowl.
4. Cut in shortening with a pastry blender until mixture resembles crumbs.
5. Add milk gradually to dry ingredients and toss lightly with a fork until the soft dough forms a ball.
6. Gently knead 6 - 8 times.
7. Roll dough into a rectangle about the size and shape of a piece of paper.
8. Spread soft margarine over dough.
9. Sprinkle brown sugar and cinnamon over dough.
10. Roll up jelly roll fashion and slice 2.5 cm thick.
11. Bake in muffin tins for 10 - 15 mins.

