



# APPLE & CINNAMON ROLLS

200g Bread flour  
100g Cake flour  
40g Sugar A  
4g Salt  
180ml Milk  
6g Dry yeast  
40g Unsalted butter A  
50g Granulated sugar B  
1 Tsp Cinnamon  
40g Unsalted butter B  
1 can ***DLA Apple filling & topping***  
Powdered sugar  
Water

## METHOD

Start by making the dough, combining the flours, sugar, salt, milk, butter A and yeast

nead the dough into a ball and transfer to a well oiled bowl covered with plastic wrap.

Allow the dough to rise for an hour or until doubled in size.

Roll out the dough on a well floured surface to about 35cm or 14 inches wide rectangle

Mix together the sugar B, butter B and cinnamon.

Spread the mixture out on the whole flat surface of the dough.

On top, spread a layer of DLA Apple Filling & Topping

Roll on the dough and divide it into 6 evenly sized pieces.

Place the rolls (cut side down) in a buttered or oiled baking pan lined with parchment paper.

Let the rolls rise in the pan covered in plastic wrap for another 30-45 minutes.

Bake the cinnamon rolls in a preheated oven to 200 degrees Celsius for about 20 minutes.

Once cooled, make a basic frosting by mixing powdered sugar and water. Add little water at a time to control the consistency and obtain a thicker frosting.

Apply all over the rolls and enjoy

## FEATURED PRODUCT



Apple  
Filling & Topping