



Apple Cinnamon rolls

Makes about 16 rolls



Created by : Heleen Meyer

Ingredients:

- ♥ [½ x Basic homemade white bread dough](#) or 500 g shop-bought bread dough
- ♥ Add the following:
- ♥ 60 ml (¼ cup) soft butter
- ♥ 15 ml (1 tbsp) ground cinnamon
- ♥ 2,5 ml (½ tsp) ground cloves
- ♥ 75 ml (5 tbsp) sugar
- ♥ 4 Pink Lady® apples in the skin, cut into thin wedges
- ♥ 50 g almonds, chopped
- ♥ 45 ml (3 tbsp) milk

Method:

1. Prepare the dough as per the method for the [Basic homemade white bread dough](#) (make live link to bread dough recipe), but only until the end of step 6. Turn out onto a lightly floured work surface and knock down.
2. Lightly grease two 22 cm cake tins with butter. Roll the dough into a 25 x 45 cm rectangle of approximately 0.5 cm thickness. Brush dough with half of the soft butter.
3. Mix spices and sugar and sprinkle one-third of the mixture over the dough. Arrange the apple wedges on the dough in rows, but leave about 1 cm open all around the edge. Sprinkle almonds and another third of the sugar mixture over the fruit. Brush a little water around the edge of the dough using your fingertips.
4. Carefully roll dough up, starting with the longer side of the rectangle. Don't roll it too tightly and gently press the edges together, to keep the top fold in place. Gently press the two ends closed as well.
5. Cut the roll with a sharp serrated knife into approximately 16 slices of 3-4 cm in width. Arrange slices, cut side facing up, in the cake tins, leaving space in between the slices for them to rise. Arrange the slices so that the bottom fold gently presses against the side of the pan or another slice, to prevent it from popping open.
6. Cover with a clean dish towel and allow to rise in a warm place for about 20 minutes or until doubled in volume.
7. Preheat the oven to 180 °C. Brush over the risen slices and sprinkle with the remaining sugar mixture. Bake for 30 minutes or until golden brown and cooked.
8. Brush with the remaining butter and allow to cool for a few minutes. Serve warm.

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