QUEEN
-EST 1897-



PREP: 30 minutes + resting
COOK: 25 minutes
SERVES: 12

Hot Cross Cinnamon Rolls

Traditional cross buns get a make over in this mouth-watering mash-up. Full of fragrant cinnamon and vanilla, this is the perfect treat to reinvent your Easter celebration.

Ingredients

Dough

1 cup (250ml) full cream lukewarm milk

1/3 cup (75g) sugar

2 ¼ tsp (7g) dried yeast

2 large eggs, room temperature

4 cups (600g) bread flour, extra for dusting

¾ tsp salt

3 tsp ground cinnamon

2 tsp all spice or mixed spice

100g unsalted butter, soft

1 cup (160g) sultanas

Method - Dough

STEP 1

In a medium side bowl or jug, combine milk, sugar and yeast. Mix until well combined. Allow to sit in a warm spot until foamy (about 10-15 minutes). Add eggs and vanilla, mix to combine.

STEP 2

In the bowl of a stand mixer fitted the dough hook attachment, or in a large bowl, combine the flour, salt and spices. Add yeast mixture, mixing until just combined. Add butter, mixing until incorporated. Add sultanas and orange zest. Knead for 8 minutes until smooth and slightly sticky.

STEP 3

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Ingredients

zest of 1 orange, or ½ cup candied citrus

2 tsp of Queen Concentrated Vanilla Extract

Filling

120g unsalted butter, softened

¾ cup brown sugar, firmly packed

2 tbsp ground cinnamon

Glaze

1/3 cup (75g) water

2 tbsp (40g) caster sugar

Cream Cheese Icing

1 tsp Queen Vanilla Bean Paste

100g cream cheese, softened

60g unsalted butter, softened

¾ cup (110g) icing sugar

Method - Dough

Transfer dough ball to a well-oiled bowl, cover with cling wrap and allow the dough to rise in a warm place for 1-1 ½ hours, or until doubled in size.

Method - Filling

STEP 1

Combine butter, brown sugar, cinnamon and vanilla extract in a bowl, mixing to create a spreadable mixture.

STEP 2

Place dough onto a well-floured surface and roll out into a 60 cm x 40cm rectangle (doesn't have to be exact). Spread filling over dough leaving a 1cm border around the edge of the dough

STEP 3

Starting on the long end, tightly roll up the dough into a log. Slice log into 12 slices (dental floss works a treat)
and place into a 33cm x 23cm (or similar size) baking tin. Cover pan and allow to rise in a warm place for 30-40 minutes or until doubled in size. Preheat oven to 180C (fan forced) then bake for 20-25 minutes.

Method - Glaze

STEP 1

While rolls are baking, combine sugar and water in a small saucepan and bring to the boil for 3-4 minutes. Brush glaze over rolls straight from the oven.

Method - Cream Cheese Icing

STEP 1

In a large bowl, mix together softened cream cheese and butter using a hand mixer or a whisk. Add icing sugar and Vanilla Bean Paste, mix until combined. Place into piping bag fitter with a 1cm round tip and pipe crosses onto warm rolls.

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