



PREP: 15 mins
COOK: 20 mins
SERVES: 8

Cinnamon Scroll Croissant

Ingredients

Croissants

125g butter, softened
1 tsp ground cinnamon
1/2 tsp ground cardamom
1 tsp **Queen Vanilla Bean Paste**
1-2 sheets puffy pastry, thawed and then chilled, (we used rectangular Carame brand pastry, but if using square pastry sheets you will need two).
1 egg, beaten

Vanilla Bean Glaze

1 cup icing sugar
1 tsp milk

Method - Croissants

STEP 1

Preheat oven to 180°C (fan-forced).

STEP 2

To make the cinnamon filling, combine butter, cinnamon, cardamom and vanilla in a bowl and mix until well combined.

STEP 3

Unroll the chilled pastry sheet and spread with the cinnamon butter.

STEP 4

Using a paring knife, cut the pastry into 8 triangles and cut small notches in the base of the triangles.

STEP 5

To roll the croissants, lay a triangle with the base towards you and press the tip into the benchtop. Spread the base out slightly and then roll from the base to the tip, leaving the tip at the bottom of the roll.

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Ingredients

1 tsp Queen Vanilla Bean Paste

Method - Croissants

STEP 6

Transfer to a baking sheet and brush with beaten egg.

STEP 7

Bake for 20-25 minutes until the croissant is golden on the outside and cooked through. Set aside to cool completely.

Method - Icing

STEP 1

In a small bowl, whisk together icing sugar, milk and vanilla bean paste. Drizzle over the croissants and serve.

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