



PREP: 60 min
COOK: 25 min
SERVES: 8

Rum & Raisin Wreath

The heavenly smell of these scrolls baking in the oven will bring everyone to the kitchen! Enjoy with coffee as you unwrap gifts on Christmas morning.

Ingredients

Dough

- 1 packet dry yeast
- 1 cup (250ml) milk
- 1 tsp Queen Vanilla Bean Paste
- 60g butter
- 3 cups (450g) plain flour
- ¼ cup (55g) caster sugar

Filling

- 80g butter, soft
- 1 cup (160g) brown sugar
- 2 cups (320g) raisins
- 2 tsp Queen Natural Rum Essence

Method - Filling

STEP 1

To make filling, mix together brown sugar, rum essence and butter. Add raisins and stir well.

Method - Dough

STEP 1

Combine milk, butter, vanilla and sugar in a saucepan over low heat and mix until dissolved. Set aside and allow to cool until lukewarm.

STEP 2

Combine lukewarm milk mixture and yeast. Add flour and mix well to create a soft dough. Cover with a tea towel and leave for 30 minutes or until doubled in size.

STEP 3

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Ingredients

Glaze

2 tsp Dr. Oetker Gelatine Powder
2 tbsp water
¼ cup (60ml) water
½ cup (110g) caster sugar

Topping

100g milk chocolate, melted
1/2 cup (60g) natural sliced almonds
1/3 cup (55g) dried cranberries

Method - Dough

Once dough has risen, punch down and turn out onto lightly floured surface. Roll dough into a large rectangle then spread filling over dough. Carefully roll up and cut 4cm slices to make 8 scrolls. Arrange in a wreath shape on a tray lined with baking paper.

STEP 4

Preheat oven to 180°C (fan forced). Cover scrolls and rest for 20 minutes to rise again. Bake for 20-25 minutes, turning half way, until golden on top.

Method - Glaze

STEP 1

In the last five minutes of baking time, prepare glaze. Add gelatine powder to water and leave to bloom. In a small saucepan, combine sugar and water, bring to a gentle simmer. Once simmering, add gelatine and stir gently until combined.

STEP 2

Remove scrolls from oven and brush generously with glaze. Leave until cool enough to eat, but still warm.

Method - Topping

STEP 1

Melt chocolate in microwave safe bowl in 20 second intervals, mixing in between. Drizzle over scrolls and sprinkle with almonds and chopped dried cranberries. Best eaten while still warm.

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