



PREP: 20 min +
rising
COOK: 25 min
SERVES: 10

Cinnamon, Raspberry and Pear Scrolls

Nothing beats the scent of warm cinnamon scrolls fresh out of the oven, and these lovely treats are reduced sugar and made with fresh fruits, so one nibble more is almost a must!

Ingredients

Dough

- ½ cup (75g) wholemeal plain flour
- ½ cup (75g) plain flour
- ½ tsp ground cinnamon or Queen Cinnamon Baking Paste
- 1 tsp dried yeast
- 2 tbsp Equal Spoonful
- 1/2 cup (125ml) lukewarm low-fat milk
- 1 tsp Queen Vanilla Bean Paste
- 2 tsp butter
- 2/3 cup (80g) fresh or frozen raspberries, defrosted, roughly chopped

Method - Dough

STEP 1

Place flours, cinnamon, yeast and Equal Spoonful in a medium bowl. Stir well. Add the milk and vanilla and use a flat-bladed knife to mix until just starts to come together. Turn out onto a lightly floured surface and bring together to form a ball. Knead dough for 5-10 minutes or until smooth and the dough bounces back when you push a finger into it. Transfer to a bowl. Cover with a piece of plastic wrap and a clean tea towel. Set aside in a warm, draught-free place for 1 ½ hours, or until doubled in size.

STEP 2

Line a baking tray with baking paper. Use your fist to punch down the dough until it returns to its original size. Use a rolling pin to roll out on a lightly floured surface until a 25 x 30cm rectangle.

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Ingredients

1 large ripe pear, peeled, cored, finely chopped

¼ cup Equal Spoonful, extra

½ tsp ground cinnamon

Filling

2 tsp butter

2/3 cup (80g) fresh or frozen raspberries, defrosted, roughly chopped

1 large ripe pear, peeled, cored, finely chopped

¼ cup Equal Spoonful, extra

½ tsp ground cinnamon or Queen Cinnamon Baking Paste

Method - Filling

STEP 1

Brush the dough with most of the butter. Sprinkle over the raspberries, cinnamon and 2 tablespoons of the extra Equal.

STEP 2

Starting from one of the long sides, roll up dough tightly to enclose the filling. Cut the roll into ten even-sized pieces. Arrange the scrolls in a circular pattern, placing 8 around the outside and two in the centre, to form a flower shape, leaving 1-2cm between each scroll. Cover with a clean tea towel and set aside for 30 minutes to rise again.

STEP 3

Preheat oven to 170°C (fan-forced). Brush the scrolls with the remaining spread and Bake for 20-25 minutes or until the dough is cooked through and light golden. Sprinkle over the remaining Equal. Set aside on the tray to cool for 20 minutes before serving.

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