Cinnamon Swirls

Per Unit

Cooking Principle: Biscuit Method

Ingredients:

**Dough**
- 250 mL flour, all-purpose
- 30 mL white sugar
- 10 mL baking powder
- 50 mL margarine
- 1 egg
- 50 mL milk

**Topping**
- 30 mL brown sugar
- 2 mL cinnamon
- 25 mL margarine

Method:

1.) Preheat oven to 350 F. Grease a baking sheet.
2.) In a large bowl, combine flour, sugar and baking powder.
3.) Cut in margarine to resemble coarse oatmeal.
4.) Beat egg slightly and mix with milk. Stir into the large bowl (dry ingredients).
5.) Lightly gather dough into a ball, being careful not to over handle.
6.) Place dough on lightly floured surface and gently knead 6-8 times.
7.) Roll dough into a rectangular shape and, with a pastry brush, brush on 25mL of melted margarine.
8.) Combine brown sugar and cinnamon and sprinkle over the dough.
9.) Roll up like a jelly roll, starting from the long side. Cut into 6-8 pieces.
10.) Place on a greased baking sheet and bake for approximately 15 minutes.