



Julia's Cuisine

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Bread, Rolls, Muffins and Loaf Cakes

Webpage:
<http://www.juliascuisine.com/>

Cinnamon Roll Christmas Tree

Makes 12
Prep time: 20 minutes
Rise time: 2 hours
Bake time: 15 – 20 minutes

Ingredients

For the buns:

1/4 Cup/60 ml of whole milk
1/4 Cup/50 grams of sugar
1 Teaspoon of salt
2 Tablespoons of butter, melted
1/4 Cup/60 ml of warm water
1 Package of dry yeast
1 Large egg, beaten
2 Cups/250 grams of flour

For the filling:

3 Tablespoons of butter melted
1 1/2 Teaspoons of cinnamon
1/2 Cup/100 grams of brown sugar

For the Glaze:

1 Cup/125 grams of powdered sugar
2-3 Tablespoons of milk
1 Teaspoon of vanilla
Maraschino cherries, to decorate

Method

In a saucepan set over high heat, bring the milk to a simmer. Remove from heat and add the sugar, salt and melted butter. Stir and remove from heat. Leave it until it is lukewarm.

In a large bowl, add the yeast to the warm water. Stir and leave it for just a few minutes. When the milk has cooled enough, pour it into the yeast mixture along with 1/2 of the flour and the beaten egg. Stir to combine until you have a smooth batter. Mix in the rest of the flour. You should have a slightly sticky dough. Turn the dough out onto a floured surface and start to knead it. Do this until the dough becomes quite elastic and bounces back when pressed. Probably about 8 minutes or so. Put the dough back in the large bowl and cover with a damp cloth. Put the dough in a warm place to rise. It will be ready in about one or 1 1/2 hours.

After the dough has risen, punch it down and roll it out into a large rectangle. Mine was probably about 10 x 16 inches. Drizzle over the brown sugar mixture and spread it out over the dough. Roll it up and cut it into 12 slices.

Grease and line with parchment paper a large baking tray. Arrange your rolls in the shape of a Christmas tree. Starting at the top with one in the middle, then two underneath, then three, then four and finally two on the bottom in a vertical line for the trunk. You will see this in an image below. Cover them again and return them to a warm space to rise. About another hour.

Preheat your oven to 350 degrees F. Bake the buns for about 15 - 20 minutes. Remove from oven and let cool in pan for about 10 minutes.

Mix together the powdered sugar, milk and vanilla. Drizzle all over the rolls. Top each roll with half of a maraschino cherry.

Best served warm.