

CINNABONS

RECIPE BY CHEF CRAIG HIBBERT

INGREDIENTS

For the dough

3/4 cup warm water
2pkt teaspoons active dry yeast
1/2 cup granulated sugar
1 teaspoon salt
1/4 cup milk
1 egg
1/3 cup canola oil
4 1/2 cups flour (I used snowflake)
1/2 cup butter
1 1/4 cups brown sugar
2 1/2 tablespoons ground cinnamon
2 tablespoons honey

METHOD (PART 1)

Make the Dough:

In a mixer fitted with a dough hook, pour in water, yeast and 1 tablespoon of the granulated sugar. Stir. Leave it to rest for 10min or until frothy on top. Pour in remaining sugar and stir. In a bowl, pour the milk, oil, and egg. Whisk ingredients together until egg are well mixed in to the two ingredients. Add the mix to the yeast liquid. Stir. Pour 4 cups of flour and salt, mix on a slow speed until incorporated. Mix until dough cleans the sides and bottom of the bowl. About 5 to 6min of kneading. Remove dough from bowl, place tsp of oil at the bottom of the bowl to grease and place the dough back into same mixing bowl. Cover with plastic wrap and rise 1-2 hours or until the dough has doubled in size.

Filling and Cutting Rolls:

In a bowl, stir brown sugar, cinnamon, and honey together until combined. Set aside. Punch down dough. Flour your surface. Lightly flour dough as well. Roll dough out to be a 200mm x300mm rectangle while moving dough around to ensure it's not sticking to your work surface. Make sure that the dough is evenly rolled out. Spread softened butter right to the edges over dough,. Sprinkle brown sugar and cinnamon mixture evenly over the dough.. Lightly press the sugar mixture into the butter using a rolling pin. Roll the dough up into a tight log. Cut off the uneven ends to even out the log. You should get about 12 slices out of the roll. Place on the tray and leave about 5 cm apart. Let rolls rise another 1-2 hours or until they are touching each other.

Bake for 15-20 minutes, or until golden brown.

CINNABONS

RECIPE BY CHEF CRAIG HIBBERT

INGREDIENTS

For the glaze

¼ cup cream cheese (room temperature)

¼ cup butter

1 teaspoon vanilla extract

½ tablespoon honey

1 teaspoon fresh lemon juice

1 ¼ cups icing sugar

METHOD (PART 2)

Glaze:

While the buns are baking, whip cream cheese and softened butter together. Add the vanilla, lemon juice and honey. Add the icing sugar and stir slowly until well mixed, turn on high or until lighter in colour.

Scrape sides down to make sure it is well mixed.

Once rolls have been removed from the oven, frost using half the amount made.

Then after they have cooled a few more minutes, frost again with remaining frosting.

The first frosting will melt down into the rolls and the second layer should stay on top as a glaze.

MOUNT NELSON TEA SCONES

RECIPE BY CHEF CRAIG HIBBERT

INGREDIENTS

(MAKES 15)

2 eggs

½ cup sugar

¼ cup oil

1tsp vanilla essence

1 lt milk

4 cups flour

2 tbs baking powder

METHOD

Preheat the oven to 190°C and line your tray with baking paper.

Whisk the eggs and sugar together till pale. Slowly add the vanilla essence and oil and stir, then add the milk and combine. Sieve the flour and baking powder and fold the oil and milk mix in the dry ingredients with a sputula or hand, DO NOT completely mix. You must still see some flour showing.

Dust the counter with lots of flour, this will help it from sticking. Pour out the dough on top of the flour and then fold in to complete the mixing process.

Flattern to 2cm thick and rest for 10min. Using your cookie cutter, cut out and place them on your line tray 5cm apart. With your pastry brush, brush the top of the scone with egg wash (1 egg whisked with a tsp of water) being careful not to spill down the side of the scone. Place in preheated oven and bake for ±14min until golden brown on top.

Best serve warm with strawberry jam and clotted cream with your favourite cup of tea.