

Cinnamon Bun Wreath

Ingredients

225g strong bread flour
¼ tsp salt
½ tsp sugar
15g butter
7g sachet of fast action dried yeast
150mls warm water (from kettle– mixed with cold)
For the topping: 1 tbsp. caster sugar, 1 tbsp brown sugar, 1 heaped tsp cinnamon, 2 tbsp. softened butter.

For the frosting: 100g icing sugar, a few drops of water.

Equipment needed

Mixing bowls, palette knife,
measuring jug, wooden spoon,
sharp knife, floured baking tray,
fork to drizzle, and cooling rack.

Method

1. Flour a baking tray. Place flour, sugar and salt into the large metal bowl
2. Rub the butter (15g) into the flour and then stir in the dried yeast.
3. Measure the warm water and test with your finger - it must not be too hot or too cold or you will have disappointing results.
4. Add most of the water to the mixture and stir with a knife until the mixture starts to clump together. Add remaining water if necessary but be careful not to add too much. You want a soft pliable dough. Bring together with your hand.
5. On a lightly floured surface, knead for 5-10 minutes, adding additional flour to the work surface ONLY if necessary.
6. Leave to prove under your upturned metal bowl whilst you cream together the filling ingredients in your small bowl.
7. Take dough and roll into a large rectangle. Spread the filling evenly over the dough, then roll up to make a long cylinder shape.
8. Place on the baking tray, and place in the cold main oven and turn onto 180°C/ gas mark 5.
10. Cook until well risen and golden brown. In the meantime, in pairs, make the frosting by creaming the ingredients together and adding a few drops of water to make drizzling consistency.
11. Remove wreath from oven, place on cooling rack. Leave to cool whilst you wash up.
12. Drizzle with half the icing mixture.