



# MUM'S CINNAMON ROLLS

**PREP TIME:** 3 hours

**COOK TIME:** 20mins

**SERVES:** 8

## INGREDIENTS

### Dough

1/2 cup butter  
1/2 cup granulated sugar  
1 tsp salt  
1/2 cup mashed potatoes (2 medium sized potatoes)  
1 egg  
1 pack yeast (2 ¼ tsp)  
1/2 cup lukewarm water  
1/4 cup milk  
4-6 cups all purpose flour

### Sugar Filling

3/4 cup brown sugar  
1 & 1/2 teaspoons of cinnamon powder  
4 tablespoons melted butter  
3/4 cups chopped dark chocolate (80g bar) optional – but tasty!

### Cream Cheese Frosting

4 tablespoons softened butter  
225grams cream cheese  
3 cups icing sugar  
1/3 cup milk  
1 teaspoon vanilla extract

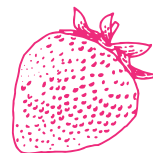
## METHOD

Mix butter, salt and sugar in a large bowl. Add in eggs and beat until combined. Add mashed potato, yeast, milk and water to the mixture and combine. Stir in the flour, one cup at a time until dough can be handled. Knead the dough until springy and soft, and let rise in a warm place for approximately 1 hour.

Pre-heat your Cookswell oven to medium heat. Once dough has risen, punch down and roll out onto a floured surface into a 12x18 inch rectangle. Brush the top with melted butter and sprinkle the sugar and cinnamon evenly across the surface, leaving a ½ inch space on the edges. If using chocolate, sprinkle this across the surface too.

Roll the dough (length wise) to form a long “sausage” shape. Cut into 2 inch rolls and fit neatly into a baking tray. Place in Cookswell oven for 20 minutes until golden brown.

While the rolls are cooking, prepare the cream cheese frosting. Cream together butter and cream cheese until smooth. Add salt, milk and vanilla extract, then mix in the icing sugar one cup at a time until smooth frosting is formed. Spread across the top of the warm cinnamon rolls.



For an extra fancy treat, garnish with fresh fruit



Safari Tip: make these before you travel and then warm in the oven for a luxury game drive treat





## COOKSWELL OVEN COOKING TIPS

Begin cooking when the coals are lit. The charcoal should look grey and there is no smoking. Close small air inlet doors according to the amount of heat needed – (open for more heat, close for lower heat).

When you put your dish into the oven, make sure the dish doesn't touch the sides of your jiko. Once you've finished cooking your cinnamon rolls you can use your oven for any other items you need to cook.

If you are done cooking, leave the doors open to let the oven slowly cool down. When the doors and grill are warm to the touch, use a supabrite or durable cloth to wipe off any food that has spilled. This reduces wear and tear, as well as keeps dishes from retaining a smoky flavor.

[www.cookswell.co.ke](http://www.cookswell.co.ke)

