

Scott's Cinnamon Chelsea Buns

These tasty buns need a little while to make as you need to prove the dough, but are delicious!



Ingredients

Dough

200ml Full fat milk
100g Salted butter
2 Free range eggs
275g Strong flour
275g Plain flour
120g Golden caster sugar
1 tsp (heaped) easy bake yeast

Filling

100g Butter
100g Golden Caster Sugar
1-2 tbsp Ground cinnamon
Raisins (tea soaked)
Copped Cherries

Icing

200g Icing Sugar
Vanilla to taste
Cream Cheese
Dash extra creamy milk

Method

Dough

Warm the milk & butter until it's lukewarm and the butter just melted.
Sift the flour into a large bowl, add sugar and yeast then mix well. Add beaten eggs to milk and gradually combine with flour mix until you have a soft, slightly sticky dough. Transfer dough to a floured surface. Knead the dough for around 10 minutes.
Place the dough into an oiled bowl and cover with a damp tea towel. Leave to rise in a draught-free location for 1-2 hours, or until it has doubled in size.
Once your dough has doubled in size, turn it out onto a lightly floured surface and using a rolling pin, roll it into a rectangle around 45cm x 30cm in size ready for the filling.

Filling

Lightly grease and line a large baking/roasting tin
In a small bowl, mix the butter, sugar and cinnamon together. Spread the mixture evenly over your rolled dough, taking it right out to the edges.
Sprinkle the raisins / cherries on top of filling to taste.

Roll up dough tightly into a sausage, from the long side to long side. Cut the sausage into 12 equal parts. Lay the rolls in your pre-prepared tray (cut side down) with plenty of space between each roll as they need space to prove again. Cover again and leave to rise in a warm place for at least 2 hours (can be over night) Pre-heat oven to 180°C (160°C for fan assisted ovens or Gas Mark 4) and bake for around 20-25 minutes until golden brown.

Icing

Mix together the icing sugar, vanilla, cream cheese and milk to create flowing icing. Leave buns to cool a little then drizzle icing across the buns

Extra thoughts

Best eaten now - fresh baked and with the icing still a bit sticky!
Substitute your favourite dried fruit for the filling and experiment with other spices.