

BUTTERSCOTCH CINNAMON SCROLLS

(vegan : egg-free : dairy-free : wholefoods)



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SCROLLS

2 cups wholemeal Self Raising flour

1 tablespoon dairy-free butter

(or cold pressed seed oil)

3/4 cup soy (or other plant) milk

FILLING

3 tablespoons dairy-free butter

1 tablespoon dark brown sugar

2 tablespoons maple syrup

1 tablespoon ground cinnamon

- Preheat a fan-forced oven to 220 deg C.
- Cream all filling ingredients together and set aside.
- Place flour in bowl of food processor.
- Add butter and pulse until fine breadcrumb consistency forms.
- Stop machine, remove lid & add milk in one go.
- Replace lid and pulse until mixture forms one large ball. Add another splash of milk if mixture seems dry.
- Roll out dough on a lightly floured board to a rectangle 20 x 30 cm.
- Spoon filling evenly over the dough.
- Turn the dough so the long side faces you, and roll up lengthwise.
- Cut the rolled dough into 12 slices & place cut side down on an oven tray.
- Bake for 15 - 20 minutes.
- Remove from tray and place in clean tea towel until ready to serve.