

Whitworths

Tear & Share Cinnamon Swirls



INGREDIENTS

50g **Whitworths Sunshine Sultanas**
30g **Whitworths Zante Mini Currants**
30g **Whitworths Juice Locked Raisins**
250ml semi-skimmed milk
2 eggs
135g salted butter, at room temperature
600g bread flour
7g dried yeast
100g caster sugar
200g brown sugar
2 tbsp ground cinnamon
1 tsp mixed spice
for the icing:
200g icing sugar (sifted)
½ tsp vanilla extract

🌀 Makes 12 🕒 20 mins + rising 1hour30mins 🍷 1 hour

READY...STEADY...BAKE

- ♥ In a large mixing bowl, dissolve the yeast in warm milk, mix in the caster sugar, 75g butter and then the eggs.
- ♥ Add the flour then mix well to form a dough. Knead well (lightly floured hands may help!)
- ♥ Place back into the bowl then cover with cling film and set aside to rise for approximately 1 hour, or until doubled in size.
- ♥ In a small bowl combine the brown sugar, sultanas, currants, raisins, cinnamon and mixed spice.
- ♥ Roll out the dough to a 40x50cm rectangle. Spread the remaining butter over the dough then evenly sprinkle over the fruity spiced mix.
- ♥ Roll up then cut into 12 slices. Place the slices side by side into a lightly greased baking dish (23x33cm) then cover tightly with cling film and leave to rise for at least 30 minutes (again until doubled in size).
- ♥ Preheat your oven to 200°C/Fan 180°C/Gas Mark 6.
- ♥ Bake for 1 hour, until risen and golden - cover corners with tin foil for the last 5 mins to prevent catching.
- ♥ Meanwhile, prepare the icing sugar by mixing in 2-3 tbsp water and the vanilla extract. As soon as the swirls come out of the oven drizzle over the icing then leave to cool.
- ♥ Tear apart, serve and enjoy!

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Happy Baking!