CINNAMON PINWHEELS

Cookery Principle: Biscuit Method
*these look like cinnamon buns

Ingredients:
250 ml flour
100 ml water
2 ml salt
15 ml sugar
50 ml shortening

10 ml baking powder
50 ml brown sugar
15 - 25 ml margarine
2 ml cinnamon

Equipment:
oven mitts
large & small mixing bowls
metal spatula
liquid measure
rolling pin
fork
cutting board
cooling rack
measuring spoons
dry measures
pastry blender
sieve
dinner knife
paring knife
Method:

1. Preheat oven to 425°F. Adjust racks. Grease pan with shortening or spray oil.
2. Mix together cinnamon and brown sugar in small bowl and set aside.
3. Measure flour, baking powder, sugar, and salt and sift into large mixing bowl.
4. Cut in shortening with a pastry blender until mixture resembles crumbs.
5. Add milk gradually to dry ingredients and toss lightly with a fork until the soft dough forms a ball.
6. Gently knead 6 – 8 times.
7. Roll dough into a rectangle about the size and shape of a piece of paper.
8. Spread soft margarine over dough.
9. Sprinkle brown sugar and cinnamon over dough.
10. Roll up jelly roll fashion and slice 2.5 cm thick.