THE J.M. SMUCKER Co

Cinnamon Spirals

Prep Time	Cook Time	Serves	Difficulty
1 hr 45 mins	15 mins	56	N/A

Ingredients

- 3/4 cup (175 mL) butter, chilled
- 3/4 cup (175 mL) granulated sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 2/3 cups (425 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1/3 cup (75 mL) cornstarch
- 1 tsp (5 mL) baking powder
- 1/4 tsp (1 mL) salt
- **Filling:**
- 1 cup (250 mL) packed brown sugar
- 2 tsp (10 mL) cinnamon
- 2 tbsp (30 mL) butter, melted

Directions

Step 1:

Beat butter and sugar in a large bowl until fluffy. Add egg and vanilla. Beat well. With mixer on low, gradually add flour, cornstarch, baking powder and salt. Divide dough in half; press into discs. Wrap in plastic wrap and refrigerate for 1 hour or until firm.

Step 2:

Filling: mix together brown sugar and cinnamon in a small bowl. Drizzle butter over, stirring until mixture is well moistened.

Step 3:

Roll out 1 disc of dough into 14” x 5” (36cm x 10cm) rectangle between 2 sheets of waxed paper.

Step 4:

Spread half the filling over, leaving slight border at long end. Brush ends with water.

Step 5:

Using waxed paper as support, and starting from the long edge, tightly roll up dough jelly roll style, pinching ends. Wrap firmly in plastic wrap and chill for 30 minutes or for up to 24 hours. Repeat with remaining dough and filling.

Step 6:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 7:

Unwrap dough and slice into 1/4” (5mm) or 1/2" (10mm) slices. Place 1“ (2.5cm) apart on prepared baking sheets.

Step 8:

Bake in centre of preheated oven for 15 minutes or until light golden.

Images

