



Cinnamon Rolls with homemade puff pastry

Want to make Cinnamon Rolls using homemade puff pastry? It's surprisingly easy and incredibly delicious! The combination of crispy, homemade puff pastry and a sweet cinnamon filling makes for truly indulgent rolls you'll want to devour. Perfect for breakfast, with coffee, or just as a treat any time of day.

Boodschappenlijstje



FunCakes Mix for Dip 'n Drip White 150 g

F54810
€3.15



Molino Pasini Flour Type 1 1 kg

MP6848
€3.05



FunCakes Parchment Paper Sheets
30x30 cm pk/50

F83465
€4.95



Wilton Comfort Grip Spatula Curved
22,5 cm

03-3133
€5.95



Patisse Ceramic Springform Pan
Ø26cm

P03314
€16.19

Ingredients

- FunCakes Dip 'n Drip White 375 g
- 250 g Molino Pasini Flour Type 1
- Pinch of salt
- 370 g unsalted butter
- 125 ml ice water
- Brown soft sugar
- Cinnamon

Tools

- FunCakes Parchment Paper Sheets 30x30 cm pk/50
- Wilton Comfort Grip Spatula Curved 22.5 cm
- Patisse Ceramic Springform Pan Ø26 cm

Step 1: Make the puff pastry

Start by preparing ice water by combining cold water and ice cubes. Mix the flour and salt in a bowl. Add 250 g of unsalted butter in cubes and mix briefly. Then add 125 ml of ice water and knead briefly using a mixer with a dough hook. The flour should be absorbed, but you should still see chunks of butter. Shape into a flat disc, wrap in cling film and refrigerate for at least 30 minutes.

Step 2: First fold

Dust your work surface with flour and roll out the dough into a rectangle. Fold it into thirds, turn a quarter turn, and roll it out again into a rectangle. Fold it into thirds again. This is called a full turn.

Step 3: Let the dough rest

Wrap the dough in cling film and let it rest in the fridge for at least 30 minutes.

Step 4: Repeat the folds

Repeat the folding process two more times. You should end up with a total of three full turns. After the last turn, leave the dough in the fridge until you're ready to use it.

Step 5: Preheat the oven

Preheat the oven to 225°C/437°F.

Step 6: Make the cinnamon rolls

Roll out the dough into a rectangular sheet. Mix 120 g of melted butter with brown sugar and



cinnamon to taste. Spread the mixture over the dough using the Wilton spatula and roll it up. Cut the roll into slices and place them in the springform pan lined with FunCakes parchment paper. Be sure to leave some space between the rolls, as they will rise in the oven. Bake for about 20-25 minutes.

Step 7: Decorate

Finish the cinnamon rolls by drizzling FunCakes Dip 'n Drip White over the top.

Step 8: Enjoy these irresistible Cinnamon Rolls with homemade puff pastry!