

Cinnamon buns (makes about 20 buns)

For the dough:

200g full fat milk

2 medium eggs

600g strong white bread flour

25g fresh yeast

50g caster sugar

1-g salt

200g unsalted butter

For the filling:

150g unsalted butter

250g soft brown sugar

2 tsp cinnamon

Prepare the dough by hand or with a mixer (mixing for about 8-10 minutes) – adding ingredients in the order they're listed above. Leave to rest for an hour.

Mix the filling ingredients together to a soft paste.

On a floured surface, roll the dough out into a rectangle and spread the filling over the whole surface. Fold a third of the dough over and then fold the other third on top.

Cut the long strip into smaller pieces about 3cms wide. Refer to the video to see how to cut each of these into three strips, plait & then knot. Place buns in a muffin tray and allow to rest. Brush with a beaten egg, and bake in a 200 degree C oven for 15-20 mins until golden. Dust with icing sugar & enjoy!