***Cinnamon snales with sugar icing***

This recepie is from Weber’s American BBQ written by Jamie Purivance

*(My alterations are written in red!)*

Ingredients for the dough:

* 300 ml milk (40 degrees celsius)
* 5 tsp sugar
* 1 leaven
* 1 tsp sea salt ; I took normal salt
* 3 big eggs
* 800 gram flour Type 550 (I used the normal one!)
* 120 gram butter

Ingredients for the filling:

* 200 gram cane sugar
* 4 tsp cinnamon
* 120 gram butter
* In the half of it I put in some rasins, rum and grated nuts!

Ingredients for the sugar icing:

* 120 gram cream cheese
* 3 tsp milk
* 250 gram icing sugar
* 1 tsp vanilla extract
* A big dash of sea salt; (I used the normal one!)

Preparation:

Let’s start with stiring 120ml milk with 1 tsp sugar and the leaven. Stir it for at least 5 minutes until there appears a kind of foam. Then put it the rest of the ingredients, like salt, sugar, milk and the eggs. Stir this for another minute. Now you need the kneader. Fill in 730 gramm flour and mix it up properly. Then put in the butter and the rest of the flour. Take out the dough and knead it with your hands for another two minutes, so the dough gets extremly fluffy and smoothly. Form a ball out of the dough and put it in a bowl, which is greased with a bit of oil. Then let it rest for 1 ½ half hour. Cover it with a dishtowel.

Filling:

Ok, mix the cinnamon with the sugar.

Take out the dough and knead it some times and then form a rectangle (60x30cm). Now spread the butter on it and put the sugar-cinnamon mixture on it as well. Roll the dough and at the end press it a little bit. Cut it into pieces with a length of 5cm. (I did it with 3cm)

And now, grease the pan with the rest oft he butter and put in the pieces. Then cover it with kitchenfoil and let it rest for one hour. You also can put it in to the fridge for one night. (I baked them after an hour)

If you leave it in the fridge and take them out earlier, so that they get the room temperature again.

You can switch on the grill or the oven with 190 degrees celsius. Put in the cinnamon snales (still covered with the kitchenfoil) and let them bake for 25 minutes. After that take off the kitchenfoil and bake them for another 10 minutes. You also can turn them up and down, so that they are light brown on the tops. (I have baked my snales in the oven with air circulation 190 degrees celsius for 20 minutes and then with 150 degrees celsius for another 20 minutes.)

Take them out and let it cool down for some minutes. Meanwhile you can prepare the sugar icing.

Mix up the cream cheese with the milk and put in the icing sugar. Then fill in the salt and the vanilla extract. It should be smooth.

Now you can spread the the cinnamon-snales with the sugar icing on the top and let them rest for some time. Share the cinnamon-snales carefully and serve them your guest! DELICIOUS!!!

To success,

yours,

Gudrun von Mödling