**Cinnamon Pinwheels**

Cooking Principles: Flour Mixture: Stiff Dough

**Ingredients:**

175ml flour ¾ cup

15ml sugar 1 tbsp

10ml baking powder 2 tsp

fg salt

30ml margarine 2 tbsp

75ml milk 1/3 cup

3ml cinnamon ½ tsp

15ml melted margarine 1 tbsp

30ml brown sugar 2 tbsp

**Method:**

Preheat oven to 400 F

Prepare muffin tins

Sift together flour, sugar, baking powder, & salt

Cut cold margarine into the flour mixture with a pastry blender or 2 knives

Add milk a little at a time, stirring lightly with a fork until dry ingredients are moistened

Knead gently 5x on a lightly floured board

Roll dough into a rectangle which is 1cm thick

Brush dough with melted margarine

Mix together the brown sugar and cinnamon and sprinkle over the dough

Roll the dough length wise (jelly roll fashion)

Seal edges by pinching together

Cut into pieces

Place into muffin tins with the cut side up

Bake 15-18min

Enjoy!