Cinnamon Pinwheel Scones

Makes 12 - 14 pinwheel scones



Scone Dough

2 cups self raising flour (or half wholemeal)

3 Tbsp spread or softened butter

2 Tbsp white sugar

3/4 - 1 cup milk

Cinnamon Filling

1 Tbsp spread or neutral oil

1/4 cup brown sugar

1 Tbsp cinnamon

1/2 cup finely grated apple (peeled)

To Finish

A little milk for brushing

Method

1. Heat oven to 190C (fan 170). Line a tray with baking paper.
2. Rub butter / spread into flour, then stir in sugar.
3. Add milk gradually to make a soft dough.
4. Roll into a 25x25 rectangle, about 1cm thick
5. Brush with spread or oil, sprinkle cinnamon sugar, and scatter grated apple.
6. Roll up firmly from the long edge and slice into 12 - 14 pinwheels
7. Place on thee tray, brush with milk and bake for 12-15 minutes until golden

Child Helpers:
Tamariki can help rub the butter into the flour, sprinkle the cinnamon sugar, and roll the dough into a log. For a festive twist, children can also help arrange the pinwheels into a Christmas tree shape on the tray and decorate once baked.