Coffee Scrolls

Mark's student-book scrolls have a cinnamon and sultana spiral and a thin apricot glaze. Put the coffee on while they cool.



MAKES 8 / BOWL, ROLLING PIN AND OVEN TRAY

Prep 25 min · Prove twice · Bake 15–18 min

Ingredients

250 g plain flour, plus a little for rolling

35 g caster sugar for the dough and ½ tsp fine salt

4 g instant dried yeast and 125 ml lukewarm milk

1 egg, beaten (25 g for dough, rest for brushing)

45 g unsalted butter, softened

25 g caster sugar and 1 tsp ground cinnamon for filling

50 g sultanas

25 g apricot jam and 1 tsp water, for the glaze

At the bench

1. Make the dough

Knead the enriched dough until smooth and elastic. Cover and leave until half as big again.

2. Roll and slice

Roll to a 20 × 30 cm rectangle. Brush with egg, add cinnamon sugar and sultanas, then roll into a 20 cm log. Cut into eight.

3. Prove and bake

Leave the spirals until puffy. Bake until golden, then brush with warm apricot glaze.

KOOK'S SECRET

Tuck any loose sultanas back into the spiral before baking. A sultana sitting up on the surface can catch while the scroll is still colouring.

Coffee Scrolls

The full method

01 **Knead the dough**

Mix the flour, 35 g sugar, salt and yeast. Add the milk and 25 g beaten egg. Mix to a rough dough, then knead in the butter a little at a time. Knead for 8–10 minutes until smooth and stretchy. Cover and leave in a warm place for 1–2 hours until half as big again.

02 **Roll and fill**

On a lightly floured bench, press out the dough and roll to 20 × 30 cm. Lightly brush with the remaining egg. Mix the filling sugar and cinnamon and scatter over the dough with the sultanas, leaving a 1 cm strip bare on one short edge.

03 **Slice and prove**

Starting at the opposite short edge, roll towards the bare strip to form a 20 cm log. Place seam-side down. Cut eight 2.5 cm slices and lay cut-side up, well apart, on a lined tray. Cover loosely for 35–60 minutes until puffy and about three-quarters larger.

04 **Bake and glaze**

Heat the oven to 200°C conventional (180°C fan). Bake for 15–18 minutes until golden and the centres spring back. Bring the jam and water to the boil in a small pan. Brush over the hot scrolls, then transfer to a rack.

FROM MARK'S KITCHEN

If the dough keeps springing back under the rolling pin, cover it and give it five minutes on the bench. It will roll out more easily.