**Cinnamon Pinwheels**

**Ingredients – Dough**

250mL flour

½ mL salt

15mL sugar

30mL margarine/butter

50mL milk

1egg

2mL baking powder

**Ingredients – Filling**

25mL margarine/butter

25mL brown sugar

2mL cinnamon

15mL raisins (optional)

**Ingredients – Glaze**

20mL milk

1mL vanilla

125mL icing sugar

**Method**

1. Preheat the oven to 425˚F and lightly grease a cookie sheet.
2. Sift and measure flour. Sift together with baking powder, salt and sugar.
3. Cut in the large piece of margarine.
4. Add milk and egg and stir lightly.
5. Place on floured counter and knead 8-10 times.
6. Using a lightly floured rolling pin roll into a rectangle.
7. Mix the filling ingredients together in a small bowl.
8. Spread filling evenly over the dough, avoiding the edges.
9. Roll up lengthwise leaving the unbuttered edge to seal the dough.
10. Bake for approximately 15 minutes.
11. Mix the glaze ingredients together in a small bowl.
12. Spread the glaze over the pinwheels about 2 minutes after they come out of the oven.

