



Recipe from: [My Catholic Tradition](#)

## Cinnamon Pinwheels

MAKES TWENTY TO TWENTY-FOUR

1/4 cup caster (superfine) sugar, plus a little extra for sprinkling

2 tsp ground cinnamon

9 oz puff pastry

Beaten egg, to glaze

Preheat the oven to 425°F.

Grease a large baking sheet.

Mix the sugar with the cinnamon in a small bowl.

Roll out the pastry on a lightly floured surface to an 8-inch square.

Sprinkle with half the sugar mixture.

Roll out the pastry to a 10-inch square so that the sugar is pressed into it.

Brush with the beaten egg.

Sprinkle with the remaining sugar mixture.

Loosely roll up the pastry into a log.

Brush the end of the pastry with a little more egg to secure the edge in place.

Using a sharp knife, cut the log into thin slices.

Transfer the slices to the prepared baking sheet.

Bake for 10 minutes, until golden and crisp.

Sprinkle with more sugar and transfer to a wire rack to cool.

Serve with tea or coffee or as an accompaniment to ice cream and creamy desserts.

If you are serving from a stored batch, pop into a warmed oven for a short time until crisp.