

Classic Fruit Mince Pinwheels

Makes 9 medium sized pinwheels

Ingredients:

- 1/2 cup warm milk
- 1 Tbsp sugar
- 2 1/2 tsp instant yeast
- 2 cups flour (see bottom of recipe for gluten free alternative)
- 1 Tbsp extra sugar
- 1/2 tsp salt
- 1 large egg lightly beaten
- 2 Tbsp butter melted
- 1 cup [Barker's Classic Fruit Mince](#)

For a gluten free version, simply replace standard flour with gluten free flour.



Method:

1. Combine the milk, 1 Tbsp sugar and the yeast in a small bowl.
2. Set aside for 5 minutes or until frothy.
3. Combine the flour 1 Tbsp extra sugar and salt in a large bowl; make a well in the centre.
4. Pour the yeast mixture and the egg into the well and add the melted butter.

5. Stir until just combined.
6. Place on a lightly floured surface and knead for about 5 minutes or until the dough is smooth.
7. Place the dough into a lightly greased large bowl. Cover with plastic wrap and set aside in a warm place for 1 hour or until the dough doubles in size.
8. Line a 20cm round cake tin with baking paper. Roll out the dough to a 20cm x 30cm rectangle.
9. Spread the [Barker's Classic Fruit Mince](#) over the dough evenly.
10. Roll up tightly from the longer side. Cut the roll into 9 even slices and place them into the prepared tin.
11. Cover and leave to rise until the dough has doubled in size.
12. Meanwhile, preheat the oven to 180 °C.
13. Once the dough has risen, bake the scrolls in the preheated oven for 25 – 30 minutes, or until they are golden brown. Serve warm