

CINNAMON ROLLS WITH FRUIT CUP (FOR 4)

CINNAMON ROLLS

DOUGH

500 mL flour (2 cups)
20 mL baking powder (4 tsp)
2 mL salt ($\frac{1}{2}$ tsp)
80L hard margarine ($\frac{1}{3}$ cup)
175 - 185 mL milk ($\frac{3}{4}$ cup)

FILLING

125 mL brown sugar ($\frac{1}{2}$ cup)
125 mL soft margarine ($\frac{1}{2}$ cup)
2 mL cinnamon ($\frac{1}{2}$ tsp)

1. WASH HANDS. PUT ON APRON.
2. Pre-heat oven to 400' F. Grease muffin tins.
3. Sift the dry ingredients into LARGE GLASS BOWL.
4. With pastry blender cut in the chilled margarine until size of small peas.
5. Slowly add milk and stir with a FORK until a soft ball forms.
6. Place dough on counter that has been coated with approx 25 mL flour.
7. Knead 10 times.
8. Flour rolling pin and roll out into a rectangle (40x25 cm.) that is 1 - 1.5 cm thick.
9. For FILLING: cream filling ingredients together in small Glass bowl (mix with a wooden spoon until soft and creamy). Spread on dough.
10. Roll up firmly, starting at longer side.
11. Cut roll into 12 equal pieces. Place into muffin tins.
12. Bake at 400' F for 12 minutes.
13. Serve in napkin lined basket (one napkin only!).

FRUIT CUP

Use at least 4 different kinds of fruit.

Cut into bite-sized pieces, large enough to recognize. (Do not chop up!)
Combine all fruit in MED glass bowl. Add enough fruit juice to coat apple and banana so they won't turn brown.

Chill in fridge until serving time.

Serve in individual fancy desert goblets with a dollop of whipped topping and a cherry on top!

WHIPPED TOPPING

30 mL milk (2 Tbsp)
25 mL whip cream powder (dream whip) (5 tsp)
 $\frac{1}{2}$ mL vanilla (go easy, you don't want grey coloured topping!) ($\frac{1}{4}$ tsp)

Mix with electric mixer in deep white plastic bowl.