

BEACH RECIPES
WITH



INGREDIENTS

50g butter, at room temperature
250 ml milk
4 tbs light syrup
700 ml all purpose flour
1/2 tsp salt
2 tsp baking powder
2 tsp ground cinnamon

CINNAMON FILLING

50g butter
100 ml brown sugar
2 tsp cinnamon

CINNAMON STICK BREAD

1. Prepare the dough for the stick bread at home and bring it along in a bag. In a bowl, mix all the ingredients for the stick bread. Knead the dough until smooth.
2. Prepare the filling: Melt butter and add sugar and cinnamon. Knead the filling into the dough, adding more flour if the dough is very sticky.
3. Take the dough out and divide it into 16 equal pieces, which you roll out by hand into lengths. Twists the lengths around sticks. Optionally, sprinkle with pearl sugar and roast the stick bread over your campfire.
4. If you prefer to bake the stick bread in the oven, shape the lengths into spirals and bake them for 10-15 minutes at 200°C in the middle of the oven with fan assistance.



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