Cinnamon puffs By Elspeth

Ingredients:

1. 1 puff pastry sheet

2. A teaspoon of ground cinnamon

3. A tablespoon of soft brown sugar

4. Caster sugar (for decorating)

Instructions:

1. Unroll your sheet of puff pastry and put your oven on 180°.

2. Mix cinnamon and sugar together in a small bowl.

3. Line a baking tray with a piece of greaseproof paper.

4. Put your piece of puff pastry onto the baking tray and then spread a thick layer of cinnamon and sugar onto the pastry.

5. Roll your piece of pastry at lengthways and then cut it into small pieces so it looks like the side of a snail shell.

6. Arrange your slices on your baking sheet so they are at least 5 cm away from each other because they puff quite big.

7. Leave them for about 15 to 20 minutes, poke a stick in and if it comes out clean that means they're ready.

Cinnamon rolls inspired me.

