

Category: Desserts

## Cinnamon Raisin Pinwheels

**Angela Harder**

**Dough:**

**2 cups flour**

**4 tsp baking powder**

**¼ tsp salt**

**1 cup milk (1/3 cup powdered milk)**

**Filling:**

**1/3 cup tenderflake (or butter)**

**¾ cup brown sugar**

**1 tsp cinnamon**

**½ cup raisins**

Combine the above dough ingredients then cut in ½ cup Tenderflake.

Add all at once: 1 cup milk.

Stir until soft dough is formed. Knead 8 – 10 times. Roll out to a 12" square.

Gently spread the rest of the tenderflake on the dough. Sprinkle the remaining three ingredients over top. Roll up like a jelly roll. Cut into 12 pieces. Put into greased muffin tin or directly into 12 inch dutch oven.

Bake at 425° F for 14 to 18 minutes. Remove from pan immediately.

*Number Of Servings: 12 pieces*

*Personal Notes: It is good to take along some extra flour in case your dough gets too sticky. A simpler option would be to make a layered cake. One layer of dough, topping layer and then finish with another layer of dough.*