



Cream Roll



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Ingredients:

Rolls:

2 cup Plain Flour (All-purpose)
¾ tsp Salt
4 tbsp Crisco Shortening
¼ tsp Cumin Powder
¼ tsp Baking Powder

Cream:

½ cup Butter (unsalted)
2 cup powder Sugar
½ tsp Vanilla Extract
food color

Cold Water, soften butter and Cream Roll molds

Method :

1. Mix flour, salt and Baking Powder. Add Shortening and mix well. Then add Cumin Powder. Add cold water and make dough not very soft or not very hard consistency.
2. Make 4 balls out of that dough. Roll one ball about 8 to 10 inches in diameter. Spread butter over it and make three folds of that circle.
3. Spread butter over and make three folds again. Then roll that into a rectangle shape.
4. Cut 1 inch stripes out of this rectangle. Put these stripes around the mold and bake at 350F preheated oven until becomes light brown.
5. Repeat for remaining dough.
6. Let the baked rolls cool completely and mix all cream ingredients and fill in the middle of the roll with cake icing kit.