**Cinnamon Pinwheels**

**Ingredients:**

**Dough:**

250mL flour

75mL sugar

10mL baking powder

f.g. salt

50mL cold margarine

1 egg + milk = 75mL

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25mL soft margarine

**Topping:**

15mL brown sugar

10mL cinnamon

25mL raisins

**Method:**

1. Preheat oven to 425**°**F
2. Combine ingredients using the biscuit method:
3. Sift flour, baking powder, sugar, and salt together into a large bowl.
4. Cut in margarine until fat is in small pieces.
5. Beat egg with a fork in a liquid measuring cup. Add milk to make 75mL.
6. Add to dry ingredients. Stirring quickly with a fork until dough forms a ball.
7. On a lightly floured breadboard knead dough 6-8 times.
8. Roll out to a thin sheet.
9. Spread with soft margarine.
10. Sprinkle with brown sugar, cinnamon and raisins.
11. Carefully roll dough into a log.
12. Cut into 8 equal size pieces.
13. Bake for 8-10 minutes until lightly browned.
14. Remove immediately and let cool on rack.