

Cinnamon Sticks

Ingredients

For the Dough:

- 1 cup warm milk (110°F to 115°F)
- 1 package (2 1/4 teaspoons) active dry yeast
- 1/4 cup granulated sugar
- 3 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1/2 cup Noor Sunflower Oil
- 1 large egg

For the Filling:

- 1/2 cup Noor Sunflower Oil, melted
- 1/2 cup packed light brown sugar
- 2 tablespoons ground cinnamon

For the Icing:

- 1 cup powdered sugar
- 2-3 tablespoons milk
- 1 teaspoon vanilla extract

Instructions

Make the Dough:

- In a large bowl, combine warm milk, yeast, and sugar. Let it sit for 5-10 minutes, or until foamy.

- Add flour, salt, Noor Sunflower Oil, and egg to the yeast mixture. Knead the dough until smooth and elastic.
- Cover the dough with a damp cloth and let it rise in a warm place for 1-2 hours, or until doubled in size.

Prepare the Filling:

- In a small bowl, combine melted Noor Sunflower Oil, brown sugar, and cinnamon.

Roll Out the Dough:

- Once the dough has risen, roll it out into a large rectangle on a lightly floured surface.
- Spread the butter-sugar-cinnamon mixture evenly over the dough.

Roll and Cut:

- Roll up the dough tightly, starting from the long side.
- Cut the roll into 1-inch thick slices.
- Twist each slice into a knot.

Bake

- Place the twisted knots on a greased baking sheet.
- Bake in a preheated oven at 375°F (190°C) for 12-15 minutes, or until golden brown.

Make the Icing

- In a small bowl, combine powdered sugar, milk, and vanilla extract. Mix until smooth.

Glaze the Twists

- Once the twists are cooled, drizzle the icing over them.
- Enjoy your delicious cinnamon twists!