

# Haigh's Chocolate, Cinnamon & Hazelnut Scrolls

**Preparation time:** 40 minutes + proving | **Cooking time:** 30 minutes | **Serves:** 12

## Dough

1 cup (250ml) milk  
80g unsalted butter, melted  
¼ cup (55g) raw caster sugar  
2 ½ teaspoons dried yeast  
2 extra-large eggs, lightly beaten  
1 teaspoon salt flakes  
1 teaspoon lemon zest, finely grated  
4 cups (600g) plain flour

## Filling

½ cup (110g) dark brown sugar  
2 tablespoons ground cinnamon  
75g Haigh's dark chocolate pastilles, roughly chopped  
½ cup (70g) hazelnuts, roughly chopped  
60g unsalted butter, melted

## Dark chocolate glaze

¼ cup (55g) raw caster sugar  
¼ cup (60ml) water  
2 tablespoons thickened cream  
75g Haigh's dark chocolate pastilles, finely chopped



- For the dough, combine milk, butter, sugar and yeast together in a small bowl, stirring to combine. Leave to stand for 15 minutes or until mixture starts to bubble.
- Place eggs in a small bowl with salt flakes and zest, whisking to combine. Add to the milk mixture, stirring gently to combine.
- Place flour in bowl of an electric stand mixer, creating a well in the centre. Add the milk mixture, stirring with a spatula to combine. Using a dough hook, knead the dough for 5 minutes on low, until dough is smooth and elastic. Cover and allow to prove in a warm place for 1 hour or until doubled in size.
- For the filling, combine sugar, cinnamon, chocolate and hazelnuts, stirring until well combined. Set aside until required.
- Preheat oven to 180°C (160°C fan-forced) and lightly grease a 20cm x 30cm rectangular baking dish.
- Using a fist, knock the dough back and place on a clean floured surface. Dust dough lightly with flour before rolling out to approximately 30cm x 40cm.
- Brush top of dough with melted butter, right to the edges and evenly sprinkle over filling mixture.
- Starting from the nearest wide side, carefully roll the dough up making sure the filling is enclosed. Slice into 12 equal rounds and place in prepared baking dish. Cover and allow scrolls to double in size.
- Place baking dish in preheated oven and bake for 25 minutes or until golden. Remove from oven and place on a wire rack to cool.
- Meanwhile for the glaze, combine sugar and 1 ½ tablespoons water in a small saucepan over low heat and stir until sugar dissolves. Increase heat to medium and cook for 5 minutes, or until a light caramel colour. Remove from heat, add remaining water and cream, to stop the mixture caramelising. Add chocolate, return mixture to a low heat, stirring until smooth and combined, set aside and keep warm.
- To serve, drizzle chocolate glaze over scrolls.

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