



# ginger cinnamon rolls

with mango amarula frosting

These look fantastic and my ginger cinnamon rolls with a mango amarula frosting will blow you away!!!!



## Ingredients

For the rolls

4 cups of flour

1/4 tsp of salt

3 teaspoons of yeast

1 stick of butter

1 cup of mala

1 tablespoon vanilla essence

1 tablespoon of brown sugar

3 eggs

For the frosting

3 tablespoons of Amarula

200g of whipped cream

1/4 teaspoon of clove

1 tablespoon of vanilla extract

250g cream cheese

Mango reduction (mango, lime, sugar)

For the filling

4 tablespoons of brown sugar

2 tablespoons of cinnamon

1 tablespoon of ginger spice

## Method

Add the dry ingredients on to your container and then mix them in with the whisk. Pour in your mala and eggs and vanilla. Roughly mix with a fork, then add the butter and then proceed to knead for about 15 minutes until the dough is soft.

Let it rise for about an hour.



Prepare the filling by mixing the brown sugar, cinnamon spice and ginger spice. Remove the risen dough and roll it out onto your countertop about quarter inch thick. Slather butter on top of it, and then sprinkle the filling on top of it. Pat it in and then proceed to roll into a log. Pinch the end. Then slice into your individual rolls. Place on a greased pan, let them rise for another 15 minutes then bake at 150 for 25 minutes.

As they are baking, prepare the frosting. Begin by adding the whipped cream and the cream cheese, vanilla and clove onto your bowl and whip it until stiff peaks form. Thereafter add your mango puree and gently fold it in and you'll be done.

Once the cinnamon rolls are done, let them cool for a few minutes and then douse them in the frosting and then they're ready to serve.



SERVE WITH: on their own/ with some milk or chai

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This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/ginger-cinnamon-rolls-with-mango-amarula-frosting/>

Video: <https://youtu.be/kgknq5U49Go>