

Less than 30 minutes

Makes 15-20

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Ingredients

- 1 cup (250ml) water
- 1 cup (250ml) sugar
- 3-4 cinnamon sticks
- 1 kg store-bought bread dough

Method

1. Combine water, sugar and cinnamon sticks in a saucepan.
2. Bring to a simmer over medium heat, stirring until sugar completely dissolves.
3. Set aside to cool.
4. Divide dough into 5cm balls and roll them into long strips about 1mm thick.
5. Twist around a bamboo skewer to create a long spiral. (Ensure only the tips of the skewers are exposed.)
6. Braai over medium coals for 10-12 minutes, turning often.
7. Brush generously with cooled cinnamon syrup as they come off the braai.

GOOD IDEA

Serve with cream-cheese frosting, if you like: Whisk 1 tub (175g) cream cheese with 1½ cups (185g) icing sugar and a squeeze of lemon juice.

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