

# CINNAMON BUNS

Submitted by:

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## Ingredients

1 c warm milk  
2 large eggs slightly beaten  
3/4 c softened butter or margarine  
4 1/2 c all purpose flour  
1/3 c granulated white sugar  
3/4 tsp table salt  
1/8 tsp ground cinnamon  
2 1/2 tsp breadmaker yeast  
3/4 c raisins (optional)

### CINNAMON FILLING

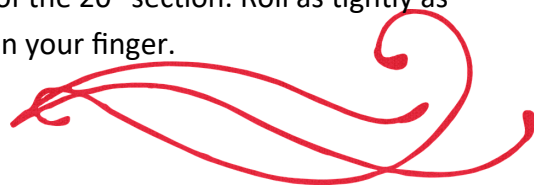
1 c brown sugar, firmly packed  
2 tsp ground cinnamon  
3 Tbsp melted butter

### ICING

1 1/4 c powdered sugar  
1/2 tsp vanilla extract  
2 Tbsp half and half or milk  
1/8 tsp salt

## Instructions

1. Place the first 8 ingredients into the breadmaker pan in order given. Select dough cycle and start. It takes about an hour and a half. If adding raisins, wait for beep in dough cycle to add ingredients. Check with your breadmaker manual.
2. Melt 3 TBSP butter and set aside. Mix together the brown sugar and 2 tsp. cinnamon in a small bowl.
3. When the dough is finished, cover it with a damp clean towel and let it rest for 10 minutes. Turn the dough out onto a floured pastry mat. Sprinkle enough flour on dough and rolling pin to prevent sticking. Roll out dough into 16 x 20 inch rectangle.
4. With a pastry brush, cover the rolled dough with the melted butter to within 1 inch of edges. Sprinkle the brown sugar/cinnamon mixture evenly over the butter.
5. Start rolling up the dough "jelly roll fashion" starting with the edge of the 20" section. Roll as tightly as you can using floured hands. Seal the long edge with a little water on your finger.





# Instructions

6. Cut the dough into 12 equal pieces gently. They should resemble pinwheels. Place them into a lightly greased 9 x 13 baking pan with space in between for rising.
7. Cover the buns with a damp towel and let them rise for 30 minutes in a warm, draft free place. When the buns have doubled in size, place them in a 400 degree preheated oven and bake for 15-20 minutes until they are lightly browned. Make sure all dough is cooked through evenly. The dough should bounce back when lightly touched with a wooden spoon.
8. Remove baking pan to a cooling rack and mix together the icing ingredients. Drizzle the icing on the buns while they are still slightly warm. Serve warm or cool. Store in a tightly covered container at room temperature. Use them within 2 days for freshness.

