# CINNAMON BUN KIT INSTRUCTIONS

Visit AuntieAnnesFundraising.com to view a demonstration video.



Auntie Anne's® Fundraising Cinnamon Bun Kit (dough mix, cinnamon filling, icing, yeast) • ½ cup butter (1 stick) • Nonstick spray • All-purpose flour

### LET'S GET STARTED ... DOUGH PREPARATION!

- In a large bowl, dissolve contents of yeast packet in 1¼ cups lukewarm 105°F (40°C) water. Let sit about 2 minutes. Water temperature must not exceed 115°F.
- 2. Add dough mix to yeast/water mixture (if using an electric mixer fitted with a dough hook, skip steps 3 and 4 and see note at the bottom of this section).
- 3. Using a rubber spatula (or your hands) combine ingredients in bowl until dough ball forms.
- 4. Turn dough ball onto lightly floured surface and knead until soft, slightly tacky dough is formed (approximately 5-7 minutes). Add a small amount of flour if dough is too sticky to work with.
- 5. Place the dough ball into a large bowl that has been coated with baking spray. Coat a sheet of plastic wrap with baking spray and place this on top of the dough ball, tucking the sides down around the dough (this will prevent the dough from drying out).
- 6. Place the bowl in a warm spot (85-95°F) for 30 minutes so the dough can rest. (i.e.: place bowl by a sunny window, on top of or near a warm oven, or on top of a refrigerator).



IF USING AN ELECTRIC MIXER: Follow steps 1 and 2, combining yeast and water directly into a large mixing bowl. Add dough mix to bowl with yeast/water mixture. Using an electric mixer fitted with a dough hook attachment, turn on low speed for 1 minute to allow dough mix to incorporate into the yeast/water mixture. Increase speed to medium low and continue mixing for an additional 4 minutes. Dough should form a soft, smooth, and slightly tacky ball. Continue to step 5.

Note: Bread Machines may be used to mix the dough (steps 1-3). Machines vary; total mixing time should not exceed 15 minutes.

#### CINNAMON BUN PREPARATION AND BAKING

- 1 Preheat oven to 400°F.
- 2. While dough is resting, prepare cinnamon bun filling: In microwave safe bowl, combine the cinnamon filling packet and ½ cup butter. Heat in the microwave on high for 1 minute. Stir mixture well.
- 3. Lightly dust the rested dough and countertop with all-purpose flour.
- 4. Using flour-dusted rolling pin, carefully roll dough into a thin sheet. The finished dough sheet should be approximately 1/4" thick and 16" long x 16" wide.
- 5. Spread cinnamon filling mixture evenly onto dough sheet approximately ½" from edge.

  Tip: For a less sweet version, use only half the filling.
- Lightly dust hands with all-purpose flour and gently roll entire dough sheet lengthwise into a long roll (jelly roll style) and pinch seams to seal.

- 7. Lightly spray 13" x 9" pan with nonstick spray.
- 8. Using a ruler as a guide, cut the 16" long roll into 8 2" portions and place in 13" x 9" pan, pin-roll side facing up, touching each other. Yield: 8 cinnamon buns.
- 9. Bake at 400°F for 15-20 minutes (baking time may vary due to oven variances).



## ICE THE CINNAMON BUNS

Immediately drizzle icing (from included packet) over warm cinnamon buns when removed from the oven.

# **OPTIONAL**

Lightly sprinkle with cinnamon sugar or add raisins and nuts if desired. These optional ingredients not included.

# **QUESTIONS?**

Contact us at 866.299.4654 or fundraising@auntieannesinc.com.



www.AuntieAnnesFundraising.com

# CINNAMON PULL-APART BREAD (MONKEY BREAD)

### Ingredients:

Auntie Anne's® Fundraising Cinnamon Bun Kit ½ cup (1 stick) melted butter



- 1. Follow the 6 steps of the Dough Preparation section from Side 1 to prepare your risen dough.
- 2. Preheat oven to 350°F.
- 3. Pour the cinnamon filling packet into a bowl.
- 4. Tear the risen dough into approximately 45-50 pieces. Roll each piece into a 1-inch ball.
- 5. Place 5-6 pieces at a time into melted butter and coat each piece evenly.
- 6. Place buttered dough pieces into the cinnamon sugar mixture and shake bowl to coat.
- 7. Place cinnamon sugar coated pieces of dough into a greased 10-cup Bundt pan.
- 8. Repeat steps 4-6 until you have used all dough pieces.

Bake 30-35 minutes or until golden brown. Cool in pan 5 minutes. Invert onto serving plate. Best served warm.

**Sweet Stuff!** Fun uses for the kit's icing packet (optional): drizzle the sweet icing over the the top of the turned out Monkey Bread or pour it into a small bowl and use it as a dip for the pulled apart pieces.

Visit AuntieAnnesFundraising.com to view a demonstration video.