

## CINNAMON BUNS

**YOU'LL NEED:** Cinnamon Bun Kit (dough mix, cinnamon filling, icing, yeast) • ½ cup butter (1 stick) • All-purpose flour • Nonstick spray

### DOUGH PREPARATION (1 DOUGH MIX)

1. In a large bowl, dissolve contents of 1 yeast packet in 1¼ cups lukewarm tap water (105°F). Let sit about 2 minutes. Water temperature must not exceed 115°F.
2. Add 1 dough mix to yeast/water mixture. Using a rubber spatula (or your hands), mix until dough ball forms.
3. 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.
4. Place dough ball into a large bowl that has been coated with nonstick spray. Coat a sheet of plastic wrap with nonstick spray and place on top of dough ball, tucking sides down around dough (to prevent dough from drying out).
5. Place bowl in a warm spot (85-95°F) for 30 minutes so the dough can rise.

**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 INSTRUCTIONS

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 ¼" thick and 16" long x 16" wide.
5. Spread cinnamon filling mixture evenly onto dough sheet approximately ½" from edge.
6. 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. Cut 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).
10. 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 / INTERESTED IN FUNDRAISING?

Please visit [AuntieAnnesFundraising.com](http://AuntieAnnesFundraising.com), call our toll-free hotline 1-866-299-4654, or e-mail [fundraising@auntieannesinc.com](mailto:fundraising@auntieannesinc.com)

#### [WWW.AUNTIEANNES.COM](http://WWW.AUNTIEANNES.COM)

Find us on Facebook at  
[www.facebook.com/auntieannespretzels](http://www.facebook.com/auntieannespretzels)  
Follow us on Twitter at  
[www.twitter.com/auntieannes](http://www.twitter.com/auntieannes)