

RECIPE

Cinnamon Buns



Ingredients For Filling

- 1 cup brown sugar (250 ml)
- 1 Tbsp cinnamon (15 ml)

1. Combine brown sugar and cinnamon.

Ingredients

- 1 ½ cups warm water (375 ml)
- 1 Tbsp yeast (15 ml)
- 1 egg, beaten
- ¼ cup sugar (60 ml)
- 3 Tbsp oil (45 ml)
- ½ tsp salt (2 ml)
- 3 - 4 ½ cups flour (750-1125 ml)
- ½ cup margarine, melted (80 ml)

Preparation

1. **Combine warm water, yeast, sugar, salt and oil. Add eggs.**
2. Add enough flour to make a SOFT dough. Place in bowl that has been sprayed with cooking spray. Pat with oil.
3. Fill a bowl with very hot water and put a flat top on it like a plate or pizza pan. Place the dough on the plate and drape a towel over the dough and bowl to keep the heat in. Let rise for 15 minutes.
4. **Punch down. Repeat 3 times. (1 hour total).**
5. **Coat a 9X13 rectangular baking pan with butter. Sprinkle some brown sugar along the bottom of the pan - just enough to lightly cover the pan.**
6. After the 4th time, roll dough into a rectangle. Spread melted margarine over rectangular dough. Spread filling mixture evenly over dough.

7. Roll dough along the long edge of the rectangle. Slice into even sized rolls.
8. Place slices close together and let rise 1 hour. Preheat oven to 350°F.
9. Bake for 15-20 minutes.