

CINNAMON BUNS

BAKES 9 CINNAMON BUNS

This box contains: dough mix, filling mix, glaze mix, and yeast packet .

YOU'LL NEED **DOUGH**



TABLESPOONS SOFTENED BUTTER



2 LARGE EGGS



½ CUP LUKEWARM WATER



1 YEAST PACKET, INCLUDED

FILLING



() 3 TABLESPOONS WATER

GLAZE



TABLESPOON MELTED BUTTER



TABLESPOON MILK OR 2 TABLESPOONS CREAM

DIRECTIONS

- 1. COMBINE dough mix, 6 tablespoons butter, eggs, water, and yeast. Mix and knead — by hand or mixer — for 5 to 10 minutes, adding more water if needed, teaspoon at a time. Dough should be tacky to the touch, smooth and elastic, and spring back when touched lightly with a floured finger. Place in a lightly greased bowl. Cover, and let rise until puffy, about 1 to 11/2 hours. Dough can also be made in bread machine set on the dough cycle.
- 2. STIR filling mix with 3 tablespoons water to make a thick paste. Add extra water if needed. Roll dough into a 14" x 18" rectangle on a lightly greased or floured surface. Spread filling over dough, and roll gently into a log, starting with the short end. Pinch seam closed. Cut log into 9 equal slices. Place in a greased 9" x 9" pan and let rise for 1 1/2 hours, or until puffy.
- 3. BAKE in a preheated 350°F oven for 28 to 30 minutes, until golden brown. Let cool for 10 minutes before turning out onto a rack and glazing.
- 4. COMBINE glaze mix with 1 tablespoon melted butter and milk or cream to make a spreadable glaze, adding extra milk by the teaspoon to thin if desired. Spread on warm buns.

For guidelines on baking at high altitudes, visit Bakewith.us/Altitude



BAKING WITH JOY SINCE 1790

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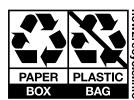
> 100% EMPLOYEE OWNED



CINNAMON BUN

MIX







CINNAMON BUN MIX

Nutrition Facts

9 servings per container

Serving size

1/9 package (73g)

Calories	27	7 0	3 ⁷	Pared
	% Daily Value*		% Daily Value*	
Total Fat	1g	1%	11g	14%
Saturated Fat	0g	0%	6g	30%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	70mg	23%
Sodium	330mg	14%	350mg	15%
Total Carbohydrate	59g	21%	60g	22%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	27g		27g	
Incl. Added Sugars	24g	48%	24g	48%
Protein	7g		8g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	80mg	6%	90mg	6%
Iron	0.6mg	4%	0.8mg	4%
Potassium	140mg	2%	160mg	4%

The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: DOUGH MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, NONFAT MILK, SOUR CREAM (CULTURED CREAM, NONFAT MILK), SEA SALT, NATURAL FLAVOR. FILLING MIX: CANE SUGAR, VIETNAMESE CINNAMON, CORN STARCH. GLAZE MIX: CONFECTIONERS' SUGAR (CANE SUGAR, CORN STARCH), NATURAL FLAVORS. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: MILK, WHEAT.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY: