



VANILLA GLAZED CINNAMON BUN MIX



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OUR SIGNATURE RECIPE FOR VANILLA GLAZED CINNAMON BUNS

YOU'LL NEED

DOUGH	FILLING	GLAZE
6 tablespoons softened butter	3 tablespoons water	1 tablespoon melted butter
2 large eggs		1 tablespoon milk or 2 tablespoons heavy cream
1/2 cup lukewarm water		
1 yeast packet (included)		

THIS BOX CONTAINS: DOUGH MIX, FILLING MIX, GLAZE MIX, YEAST PACKET

- STIR** together dough mix, 6 tablespoons butter, eggs, water, and yeast. Knead until smooth. Place in a lightly greased bowl. Cover, and let rise until puffy, about 1 to 1 1/2 hours. The dough may also be made in a bread machine set on the dough cycle.
- COMBINE** 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.
- 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.
- 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.

BAKES 9 CINNAMON BUNS



BAKER'S TIP

Sprinkle 1 cup of raisins or chopped nuts over filling, before rolling up the dough.

OUR SIGNATURE RECIPE FOR VANILLA GLAZED CINNAMON BUN MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

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OUR SIGNATURE RECIPES

CINNAMON BUN MIX

Homemade made simple: Irresistible, rich, golden sweet buns with a gooey cinnamon filling.

INCLUDES CINNAMON FILLING MIX



NET WT 23.25 OZ (1 LB 7.25 OZ) 659g

100198K3071

210192



BEST IF BAKED BY:

Nutrition Facts

9 servings per container
Serving size 1/9 package (73g)

Calories	Mix		Prepared	
	270		370	
	% 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, malted barley flour), Cane Sugar, Nonfat Milk, Sour Cream (cultured cream, nonfat milk), Sea Salt, Natural Flavor. FILLING MIX: Cane Sugar, Vietnamese Cinnamon, Cornstarch. GLAZE MIX: Confectioners' Sugar (cane sugar, cornstarch), Natural Flavors. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Milk, Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.



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