

Cinnamon Buns

written by The Recipe Exchange | November 16, 2014

Ingredients

1 1/2 cups granulated sugar

3 Tbls. ground cinnamon

(2) .25 oz. pkts. active dry yeast

1 tsp. granulated sugar

1 cup 110 degree water

1 cup warm milk

2/3 cups granulated sugar

2/3 cup melted butter OR margarine

2 tsp. salt

2 eggs – slightly beaten

up to 8 cups all-purpose flour

1/2 cup melted butter OR margarine

1 1/2 cups chopped walnuts OR pecans – optional

1/2 cup melted butter OR margarine

1/3 cup granulated sugar

4 cups powdered sugar

2/3 cup melted butter OR margarine

2 tsp. vanilla extract

1 tsp. maple extract – optional, but recommended

up to 6 Tbls. hot water

Directions

Mix together 1 1/2 cups sugar and the cinnamon; set aside.

In a small bowl, dissolve yeast and 1 tsp. sugar in warm water; set aside.

In a large bowl, mix together milk, 2/3 cup sugar, 2/3 cup melted butter, salt, and eggs; add yeast mixture and 4 cups of flour to mixture; beat until smooth; stir in enough flour to form a slightly stiff dough. Turn dough out onto a well-floured surface and knead for 8 minutes. Place dough into a large greased bowl, cover, and allow to rise in a warm place until doubled in size, about 1 – 1 1/2 hours.

Punch down dough and let rest for 5 minutes. Roll dough out onto a floured surface into a 15" X 20" rectangle. Brush 1/2 cup melted butter over dough; sprinkle cinnamon sugar evenly over dough; sprinkle nuts evenly over dough, if desired. Tightly roll up dough and pinch edges together to seal; cut the roll into 12 – 15 slices using dental floss or thread.

Coat the bottom of a 13 X 9 X 2 baking pan with 1/2 cup melted butter; sprinkle 1/3 cup sugar evenly in the bottom of the pan. Place cinnamon roll

slices close together in the prepared pan; cover pan and allow to rise in a warm place for 45 minutes.

Bake rolls in a 350 degree oven for 25 – 30 minutes, or until golden brown.

Stir together powdered sugar, 2/3 cup melted butter, and extracts; stir in hot water, 1 Tbls. at a time, until the glaze reaches desired spreading consistency. Spread prepared icing over slightly cooled rolls.