

Pull-Aparts

(www.thefarmgirlrecipes.blogspot.com)

Dough:

1/4 cup butter
1 tsp salt
1/4 cup water
1 cup milk
1/4 cup sugar
1 tbsp yeast
1 egg, beaten
4-5 cups flour

Topping:

1 cube butter, melted
1 cup sugar
2 T. cinnamon

1. Heat milk, butter, salt, water and sugar in saucepan on stove, over medium heat, until warm and sugar is dissolved. (Very important that it is not too hot because you will kill your yeast and cook the eggs) Pour mixture into your stand mixing bowl that has a dough hook attachment. Add yeast and eggs and let stand until frothy. Add 2 cups of flour and mix until incorporated. Scrape down sides and start adding flour 1/2 cup at a time to make a soft dough (in my Bosch mixer that is when the dough stops sticking to the sides). Let knead in your mixer for 1 minute. Place in a large greased bowl and let rise until double in size.
2. While dough is rising, preheat oven to 375°F and grease a bundt pan. Once dough has doubled, punch down. Put melted butter in one bowl and combine sugar and cinnamon in another bowl. Pinch off small balls of dough (mine are about 2 inches across) and dip each one in butter, then coat in cinnamon/sugar mixture. Layer in bundt pan, distributing evenly. Do this until all the dough is gone.
3. Bake for 20-25 minutes or until golden brown. Remove from oven, let sit 5 minutes in bundt pan, then invert on plate and let cool. These are delicious to eat while warm. Enjoy!