

My Best Cinnamon Buns

Ingredients

Dough

- 4 ½ cups of flour
- ⅓ cup of sugar
- 2 packets of yeast (4 ½ teaspoons)
- 1 teaspoon of salt
- 1 ½ cup of water
- 6 tablespoons of butter
- 1 egg

Filling

- Whipped Butter
- Cinnamon
- Brown Sugar

Preparation

- 1- mix all the wet ingredients first. Water & yeast or starter.
- 2- mixing in the dry ingredients. All the flour first, then once it looks like dough, start adding the sugar and salt.
- 3- add butter slowly.
- 4- Let rest 1hour or more (overnight?)
- 5- prepare filling! Whip up some butter and make a small bowl of brown sugar and cinnamon
- 6- roll dough into a rectangle.
- 7- spread the whipped butter atop the dough and add the cinnamon mix.
- 8- roll up the dough and cut it up.
- 9- Let rest overnight.
- 10- heat the oven at 350 degrees then cook for 45-50 mins.