**Name: Date:**

**Cinnamon Buns**

**Day 1:**

**Ingredients**

125ml very warm water

5ml sugar

15ml yeast

100ml water

25ml margarine

65ml sugar

2ml salt

1 egg

250 ml flour

~450ml flour

**Method:**

1. In a small silver bowl, combine sugar, yeast and very warm water. Cover with a dish towel and let stand for 10 minutes until frothy and foamy.
2. Heat water and fat (margarine) in a saucepan ONLY until margarine melts. Stir in sugar and salt until dissolved. Cool to lukewarm.
3. In a large bowl, add yeast mixture to water/margarine mixture.
4. Add egg and 250ml flour to yeast mixture. Mix well with a wooden spoon.
5. Using a wooden spoon, stir in as much of the 450ml flour needed to make a soft dough.
6. Turn dough on to a lightly floured counter. Knead until smooth and elastic for 10-15 minutes!
7. Place dough in a large greased bowl. Turn dough over 360 degrees to grease top of dough. Over with plastic wrap, label with you name and place on silver table.

**Day 2:**

**Ingredients**

50ml margarine

100ml brown sugar

15ml cinnamon

Optional: raisins

**Method:**

1. Preheat oven to 350 F. Racks in centre position.
2. In a small bowl, combine sugar and cinnamon.
3. Punch down dough and turn out onto a lightly floured counter.
4. Roll out dough into a rectangle, about 2cm thick.
5. Using a spatula, spread softened margarine arose the surface of the dough – *leaving a 3cm strip on one long side without margarine.*
6. Sprinkle cinnamon sugar mixture over margarine. Add raisins.
7. Tuck and roll dough *starting from the buttered long side and rolling toward the unbuttered side.*
8. Seal the seam by pinching the dough with your fingers, beginning at one end and working toward the other.
9. Cut the roll into 9 large pieces. Line baking pan with parchment paper. Arrange rolls in a greased 8x8 baking pan. Cover with a towel and let rest for 10 minutes on the stove top.
10. Bake for 30-45 minutes until golden brown and hollow sounding when tapping on top.
11. Remove from oven and cool on rack.

