



# CINNAMON BUN MIX

## CINNAMON BUNS

BAKES 9 CINNAMON BUNS

This box contains: dough mix, filling mix, glaze mix, and yeast packet.

### YOU'LL NEED

#### DOUGH

- 6 TABLESPOONS SOFTENED BUTTER
- 2 LARGE EGGS
- 1/2 CUP LUKEWARM WATER
- 1 YEAST PACKET, INCLUDED

#### FILLING

- 3 TABLESPOONS WATER

#### GLAZE

- 1 TABLESPOON MELTED BUTTER
- 1 TABLESPOON MILK OR 2 TABLESPOONS CREAM

### DIRECTIONS

- 1. COMBINE** dough mix, 6 tablespoons butter, eggs, water, and yeast. Mix and knead — by hand or mixer — for 5 to 10 minutes, adding more water if needed, teaspoon at a time. Dough should be tacky to the touch, smooth and elastic, and spring back when touched lightly with a floured finger. Place in a lightly greased bowl. Cover, and let rise until puffy, about 1 to 1 1/2 hours. Dough can also be made in bread machine set on the dough cycle.
- 2. STIR** 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.
- 3. 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.
- 4. 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.

For guidelines on baking at high altitudes, visit [Bakewith.us/Altitude](http://Bakewith.us/Altitude)



## BAKING WITH JOY SINCE 1790

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> 100% EMPLOYEE OWNED



## CINNAMON BUN MIX



INCLUDES FILLING & GLAZE

PERFECTLY SCRUMPTIOUS & SOFT

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



### CINNAMON BUN MIX

## Nutrition Facts

9 servings per container

Serving size 1/9 package (73g)

	Mix		Prepared	
Calories	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, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, NONFAT MILK, SOUR CREAM (CULTURED CREAM, NONFAT MILK), SEA SALT, NATURAL FLAVOR. FILLING MIX: CANE SUGAR, VIETNAMESE CINNAMON, CORN STARCH. GLAZE MIX: CONFECTIONERS' SUGAR (CANE SUGAR, CORN STARCH), NATURAL FLAVORS. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

**CONTAINS:** MILK, WHEAT.

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800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

BEST IF BAKED BY:

