CINNAMON BUNS

FAST AND EASY RECIPE USING A PRE-MIX!

THERE IS NOTHING BETTER THAN A FRESH CINNAMON BUN !

USING DWG GLUTEN-FREE BREAD LOAF FLOUR MIX

PORTIONS: 6 LARGE BUNS OR 12 SMALL ONES
PREPARATION: 1 HOUR
BAKETIME: 30 MIN

Ingredients for Dough:

1 Package of DWG White Loaf Bread Mix
3/4 warm water
2 packages of instant rise yeast or 3 tsp
3 tbsp sugar
1 egg or egg substitute
1 stick of margarine or butter, room temperature
Extra gluten-free all purpose flour for dusting/rolling

FILLING:
1 cup packed brown sugar (200 g)
1 tbsp ground cinnamon
1/2 stick margarine or butter softened

BOTTOM OF BAKING PAN: (GOO)
2 tbsp margarine or butter, melted
4 tbsp brown sugar
1 tsp all purpose GF flour

CREAM CHEESE ICING:
1 cups of icing sugar (130 g)
1 tsp vanilla
1 stick margarine (113 g)
1/2 pack cream cheese (113 g)
zest of lemon or orange (optional)
1 tsp fresh lemon or orange juice (optional)

Directions:

- **PAN PREP:** line a 9"x12" with parchment paper and mix GOO ingredients together and brush onto the bottom of the pan with a pastry brush.
- **DOUGH:** Place warm water in a mixing bowl. Add sugar and yeast and whisk together. Leave to sit a few minutes until frothy. Add contents of 1 package of Bread mix and add softened margarine and egg on top. Mix a few minutes in mixer with paddle attachment. Scrape down and mix a few more minutes.
- Sprinkle work sheet with GF All Purpose Flour, and place dough and cover with more flour.
- Pat dough down with hands and roll into 12" wide x 16" tall rectangle using a rolling pin.
- **FILLING:** Soften the butter/margarine and spread onto the 12x16 slab using a pastry brush. Cover with cinnamon and sugar mixture.
- Cut the dough in half lengthwise so 6"wide on each side. Make 2 equal cuts on each section. You will have 6 equal strips ready to roll. Roll each one from top to bottom.
- Place 6 balls onto prepared baking sheet and flatten.
- Proof 30 minutes (approx).
- Bake for 25-30 minutes.
  Dough should start to get lightly browned.
- **ICING**: Add icing ingredients together and beat in mixer until smooth. Top right out of the oven or Top just before eating.