



# Auntie Anne's® FUNDRAISING

## CINNAMON BUN KIT INSTRUCTIONS

### YOU'LL NEED:

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Auntie Anne's Fundraising Cinnamon Bun Kit *(Contains: dough mix, cinnamon filling, icing, yeast, baking instructions)*

1 tsp. vegetable oil      ½ c. butter      13" x 9" baking pan  
All purpose flour      Non-stick spray

### LET'S GET STARTED... DOUGH PREPARATION!

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1. Preheat oven to 400°F.
2. In a large bowl, dissolve yeast in 1¼ cups warm 105°F (40°C) water. Let sit about 2 minutes.
3. Add dough mix and 1 tsp. vegetable oil. Mix until dough ball forms (2-3 minutes).
4. Turn dough ball onto lightly floured surface and knead until soft, slightly tacky dough is formed (approximately 5-7 minutes). Add a small amount of flour if dough is too sticky to work with. Note: Bread machines may be used to mix the dough (steps 2-4). Machines vary; total mixing time should not exceed 15 minutes.
5. Place dough in bowl coated with non-stick spray, cover with damp towel, let rise in a warm place 80°F (30°C); about 45 minutes or more.
6. When the dough has fully risen, lightly dust the dough portion and countertop with all-purpose flour.
7. Using flour-dusted rolling pin, carefully roll dough into a thin sheet. The finished dough sheet should be approximately ¼" thick and 16" long x 16" wide.

### CINNAMON BUN PREPARATION AND BAKING

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1. While dough is rising, prepare cinnamon bun filling: In microwave safe bowl, combine the cinnamon filling packet and ½ cup butter. Heat in the microwave on high for 1 minute. Stir mixture well.
2. Spread cinnamon filling mixture evenly onto dough sheet approximately ½" from edge.
3. Lightly dust hands with all-purpose flour and gently roll entire dough sheet lengthwise into a long roll (jelly roll style) and pinch seams to seal.
4. Lightly spray 13" X 9" pan with non-stick spray.
5. Using a ruler as a guide, cut 2" portions and place in 13" X 9" pan, pin-roll side facing up, touching each other (will make 8 cinnamon buns).
6. Bake at 400°F for 15-20 minutes (baking time may vary due to oven variances).

### ICE THE CINNAMON BUNS

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Immediately drizzle icing over warm cinnamon buns when removed from the oven.

### OPTIONAL

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Lightly sprinkle with cinnamon sugar or add raisins and nuts if desired. These optional ingredients not included.

### QUESTIONS?

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