

of MY KIND Holiday

ERIN O'BRIEN'S SWEET BUNS

LIST *of* INGREDIENTS

1 package yeast	1 egg (brought to room temperature)
½ cup warm water	3½ – 4 cups all-purpose flour
½ cup lukewarm milk (scalded and cooled)	Raisins/cinnamon/butter
1/3 cup sugar	¼ cup Karo corn syrup
1/3 cup shortening or margarine (softened)	¼ cup brown sugar
1 teaspoon salt	1 stick margarine

INSTRUCTIONS *for* SWEET BUNS

1. Scald milk and allow to cool
2. Once the milk has almost cooled, dissolve the yeast in the ½ cup warm water in a large bowl
3. Stir in the cooled milk, sugar, shortening, salt, egg and 2 cups of flour; mix until smooth
4. Continue adding flour until the dough is manageable (just until it is no longer sticky; the amount will vary based on where you live)
5. Turn the dough out onto a floured surface and knead for 5 minutes
6. Place in a greased bowl (someplace warm); cover and let rise for 1 hour
7. After the dough has finished rising, pre-heat your oven to 375°

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8. Punch in the dough and then turn it out onto a floured surface
9. With a rolling pin, create a large circle about ¼ inch thick with the dough
10. Rub the dough with butter and cover with brown sugar; add any other fillings you may like (raisins, cinnamon, walnuts, etc)
11. Roll the dough into a loose “log” and then slice the dough, starting at the middle of the log, and cutting in the middle each time to create an even number of cinnamon buns
12. On your stove top, melt the Karo Syrup, stick of butter, and brown sugar together until a syrup is formed
13. Pour the syrup into the bottom of a round baking dish and then place your cinnamon buns on top
14. Bake for approximately 25-30 minutes
15. Once the buns are fully baked, flip the pan onto a plate so that the syrup drips over the top of the buns & enjoy!

PREP TIME X
1 HOUR 45 MINS

COOK TIME X 25-30 MINS

TOTAL TIME X
2 HOURS 15 MINS

SERVE *and* ENJOY!