



## recipe box

### CINNA-YUMMY CINNA-BUNS

#### Tools & Utensils

- 13x9x2 pan; measuring cups; measuring spoons; mixing bowls; rolling pin

#### Ingredients

- 4 Tsp. sugar; 1 tsp. cinnamon, 2- ½ cups Bisquick; 2/3 cup milk; 2 tbsp. butter, softened; ¼ cup raisins (optional)

#### Directions

1. Preheat oven to 375 degrees while greasing bottom and sides of pan with butter.
2. In a small bowl, stir together 2 tbsp. of sugar and 1 tbsp. of cinnamon; reserve.
3. In a medium bowl, stir Bisquick, milk and 2 Tsp. of sugar until dough forms. If dough is too sticky, gradually mix in additional Bisquick (up to a ¼ cup) until dough is easy to handle.
4. Turn dough onto well dusted Bisquick surface; gently roll dough in Bisquick to coat.
5. Shape dough into ball, then knead 10 times.
6. Using a rolling pin, roll out the dough into rectangle, approx. 15x9 in.

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### CINNA-YUMMY CINNA-BUNS

#### Directions: Cinna-Yummy Cinna-Buns (cont'd)

7. Spread with soft butter and sprinkle evenly with cinnamon-sugar mixture.
8. Top with raisins (optional).
9. Roll dough into a tight log, beginning at the 15 in. side.
10. Seal well by pinching the trailing edge of dough into the roll.
11. Cut roll into 1 ¼ inch slices; place cut sides down in greased pan.
12. Bake 23 to 25 minutes or until golden brown.
13. Cool for 5 minutes and remove from pan.
14. Spread Heavenly Glaze over warm rolls, serve and enjoy!

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## recipe box

### OOEY GOOEY GLAZE

#### *Tools & Utensils*

- Measuring cups; measuring spoons; mixing bowl ; whisk

#### *Ingredients*

- 1 1/3 cups powdered sugar; 1/2 tsp. vanilla extract; 2 tbsp. milk

#### *Directions*

1. Whisk together powdered sugar, vanilla extract and milk until smooth.
2. Pour over warm Cinnamon Rolls, serve and enjoy!