



Cinnamon Sticky Buns

INGREDIENTS

Bread Dough

3/8 cup milk

1/4 cup butter or margarine

1/4 cup water

1-1/2 eggs

3 cups flour

1/4 cup sugar

5/8 teaspoon salt

2-1/4 teaspoons SAF yeast

Dough Topping

2 tablespoons margarine

3/4 cup brown sugar

1 tablespoon cinnamon

1/4 cup raisins

Sticky Topping (for bottom of pan)

2 tablespoons crisco

1/2 cup brown sugar

1/4 cup corn syrup

1/4 cup raisins

1/2 cup pecans, chopped into small pieces

DIRECTIONS

- Make bread dough according to bread machine instructions for dough cycle.
 - Using 8-inch round pan, melt crisco on low heat on burner. Add brown sugar, corn syrup and cinnamon. Mix until consistency is like syrup. Top with raisins and pecans.
 - Roll out dough into rectangle
 - Spread with softened butter. Sprinkle with brown sugar, cinnamon, and raisins. Roll up jellyroll style and cut into 1-inch pieces. Place in pan and set in warm place until almost double in size.
 - Preheat oven to 400 degrees F. Bake for 20-25 minutes. Immediately turn on plate.
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