

Bread Machine

Roll

Sticky Buns

I made the buns at night, brushed oil on top and covered the dough with plastic wrap. Refrigerated the buns until the next morning and let set to room temperature for 20 minutes. Bake as directed.

3 cups bread flour
2 Tbs. butter, softened
1/4 cups sugar
1 tsp. salt
1 cup water
2-1/2 tsp. dry yeast
FILLING:
2 Tbs. butter
1/3 cup sugar
2 tsp. ground cinnamon
TOPPING:
1 cup brown sugar, packed
2 Tbs. butter
1 to 2 cups walnuts



Measure all ingredients except Filling and Topping into bread machine pan in the order suggested by the manufacturer. Process in BASIC DOUGH MODE.

Remove prepared dough and flatten with hands into 9-inch square on lightly floured surface.

FILLING: Spread with butter; mix sugar and cinnamon, together and sprinkle on top.

Roll dough up tightly; pinch edge of dough into roll to seal.

Cut roll into 1-inch slices (9 rolls).

Grease 9-inch x 9-inch x 2-inch square pan.

TOPPING: Crumble brown sugar into bottom of pan. Dot with butter. Spread walnuts on top.

Place sliced rolls evenly in pan.

Cover and let rise in warm place 1 to 1-1/4 hours or until double.

Heat oven to 375 degrees. Bake 25 to 30 minutes or until golden brown.

Invert pan and let set. Remove pan and enjoy hot from the oven.

Yield: 9 servings.

GLAZED CINNAMON ROLLS: Vanilla Glaze; Mix 2 cups powdered sugar, 1 tsp. vanilla, and 2 to 3 Tbs. milk until smooth. Omit TOPPING. Place sliced rolls evenly in greased pan. Cover, let rise and bake as per directions. Remove pan to wire rack and drizzle Vanilla Glaze over warm rolls. Serve warm.