Nutrition 3102

Cinnamon Buns

Ingredients

BUNS:

1 Pkg premade dough

¾ cup brown sugar

2 Tbsp cinnamon

Some softened margerine

ICING:

3-4 Tbsp melted margerine

1 cup icing sugar

2 oz cream cheese (1/4 pkg.)

1 tsp. vanilla extract

1-2 Tbsp fresh or carnation milk

Instructions

1. Be sure that dough and margarine are warmed to room temperature. You could make your own dough and let rise for 1 ½ hours before this.
2. Roll out dough on a clean surface, making a large rectangle
3. Spread margarine onto dough
4. Sprinkle brown sugar and then cinnamon onto the greased dough
5. Carefully roll the sheet of dough into a long log shape.
6. Presentation is your choice at this point. Basic method is to cut across the log to make discs that you can put in the pan
7. Bake at 350o for 25 min

ICING:

1. In a small to medium bowl, mix melted margarine with cream cheese vanilla and icing sugar
2. Add milk to bring it to desired consistency.