

COUNTRY DONUTS

CINNAMON BUNS

Country Donuts Cinnamon Buns have become a Christmas Tradition.

Cooking Instructions

EASY OVERNIGHT METHOD:

Total time refrigerator TO SERVE: 3 hours

- 1) PLACE BUNS COVERED IN REFRIGERATOR FOR 12-18 HOURS TO THAW.
- 2) LET STAND **UNCOVERED** AT ROOM TEMP 2 HOURS, UNTIL BUNS ARE SOFT TO THE TOUCH
- 3) DURING STANDING TIME, PREHEAT OVEN 375 DEGREES
- 4) BAKE UNCOVERED 20 MINUTES @375, OR UNTIL BUNS ARE GOLDEN BROWN
- 5) WARM ICING SLIGHTLY IN MICROWAVE! SO IT POURS FREELY, ABOUT 15-20 SECONDS.
- 6) DRIZZLE THE ICING OVER THE HOT BUNS, AND ENJOY!

SHORT TIME METHOD:

Total time freezer to serve: 1.5 hour

- 1) PUT A SHALLOW PAN IN A 100-110 DEGREE OVEN, POUR BOILING WATER INTO THE PAN.
- 2) PLACE THE PAN WITH UNCOVERED FROZEN BUNS ABOVE THE WATER PAN, CLOSE OVEN DOOR, TURN OVEN OFF
- 3) WHEN THE BUNS ARE:
SOFT TO THE TOUCH PULL THEM FROM THE OVEN. THIS "PROOFING" TAKES 30-50 MINUTES.
- 4) REMOVE THE PROOFED BUNS FROM THE OVEN, TURN OVEN ON TO 375 DEGREES.
- 5) WHEN THE OVEN IS HOT, PLACE THE **UNCOVERED** PAN OF PROOFED BUNS IN FOR A 20 MINUTE BAKE, OR UNTIL BUNS ARE GOLDEN BROWN IN COLOR.
- 6) WARM ICING SLIGHTLY IN MICROWAVE! SO IT POURS FREELY, ABOUT 15-20 SECONDS.
- 7) DRIZZLE THE ICING OVER THE HOT BUNS, AND ENJOY!



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