



Vanilla Glazed Cinnamon Bun

MIX



OUR HOLIDAY RECIPES

Cinnamon Bun

MIX

Homemade made simple: Irresistible, rich, golden sweet buns with a gooey cinnamon filling.

INCLUDES CINNAMON FILLING



NET WT 23.25 OZ (1 LB 7.25 OZ) 659g ©D



BEST IF BAKED BY:



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OUR HOLIDAY RECIPE FOR Vanilla Glazed Cinnamon Buns

Our signature mix bakes the ultimate cinnamon bun at home. With real sour cream for a tender texture and our classic gooey cinnamon filling, these buns turn out perfectly every time you bake with our carefully crafted recipe.



YOU'LL NEED DOUGH

- 6 tablespoons butter, softened
- 2 large eggs
- 1/2 cup lukewarm water

FILLING

- 3 tablespoons water

GLAZE

- 1 tablespoon melted butter
- 1 tablespoon milk or 2 tablespoons heavy cream

BAKES 9 CINNAMON BUNS



THIS BOX CONTAINS BREAD MIX, FILLING MIX, GLAZE MIX, AND A YEAST PACKET.

- STIR** together dough mix, butter, eggs, water, and yeast. Knead until smooth. Place in a lightly greased bowl, cover, and let rise until puffy. The dough may also be made in a bread machine set on the dough cycle.
- COMBINE** filling mix with 3 tablespoons water to make a thick paste. Add extra water if needed.
- ROLL** dough into a 14" x 18" rectangle on a lightly greased or floured surface. Spread filling over dough, and roll gently into a log, starting with the short end. Pinch seam closed. Cut log into 9 equal slices. Place in a greased 9" x 9" pan and let rise for 1 1/2 hours, or until puffy.
- BAKE** in a preheated 350°F oven for 28-30 minutes, until golden brown. Let cool for 10 minutes before turning out onto a rack and glazing.
- COMBINE** glaze mix with melted butter and milk or cream to make a spreadable glaze, adding extra milk by the teaspoon to thin if desired. Spread on warm buns.

BAKER'S TIP:

Sprinkle 1 cup of raisins or chopped nuts over filling, before rolling up the dough.

COMPLIMENTS OF
The King Arthur Flour Kitchen



Vanilla Glazed CINNAMON BUN MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

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Nutrition Facts

Serving Size 1/9 package (73g)
Servings Per Container 9

Amount Per Serving	Mix Prepared	
Calories	270	370
Calories from Fat	10	100

% Daily Value**

Total Fat 1g*	2%	17%
Saturated Fat 0g	0%	30%
Trans Fat 0g		
Cholesterol 0mg	0%	22%
Sodium 330mg	14%	15%
Total Carbohydrate 59g	20%	20%
Dietary Fiber 2g	8%	8%
Sugars 26g		

Protein 7g

Vitamin A	0%	8%
Vitamin C	4%	4%
Calcium	8%	8%
Iron	10%	10%
Thiamin	25%	25%
Riboflavin	10%	15%
Niacin	15%	15%
Folic Acid	15%	15%

*Amount in Mix. Prepared contributes an additional 100 Calories (90 Calories from Fat), 10 g Total Fat (6 g Saturated Fat), 65 mg Cholesterol, 20 mg Sodium, 1 g Total Carbohydrate, 1 g Protein.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: SWEET BREAD MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Nonfat Milk, Sour Cream (cultured cream, nonfat milk), Sea Salt, Natural Flavor. FILLING MIX: Cane Sugar, Vietnamese Cinnamon, Cornstarch. GLAZE MIX: Confectioners' Sugar (cane sugar, cornstarch), Natural Flavors. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid. CONTAINS: Milk, Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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