

Cinnamon Bun - Holiday Ginger Swirl



Prep time: 2 hours
 Cook time: 40 minutes
 Total time: 3 hours
 Serves 6 large buns

INGREDIENTS

For the dough

- 4 cups Bread Flour
- 2 cups water
- 1 TSP Sea Salt
- 1 packet Active Dry Yeast
- 1 TBSP Vegetable Oil
- 1/4 cup chopped [Verdant Kitchen Bare Ginger](#)
- 1 TSP ground Cinnamon
- 1 TBSP Molasses
- 8 oz Mixed Peel

For fruit swirl

1 cup mixed chopped dried fruit of your choice. I used dried figs, raisins, currents, dried strawberries, and cranberries

- 1/4 cup chopped [Verdant Kitchen Bare Ginger](#)

For the Glaze

- 1 TBSP Verdant [Kitchen Ginger Infused Honey](#)
- in 1 TBSP hot water

INSTRUCTIONS

1. Mix together the dough ingredients and knead by hand or machine until smooth and elastic (10-15 min)
2. Place in a bowl and allow to rise in a warm draft-free place for 1 hour
3. Roll out to 1/2 thick rectangle and cover with Fruit Swirl dried fruit
4. Roll up the dough and then cut into 6 x 2 inch (approx) pieces
5. Arrange cut side up to show the swirls in a parchment lined round baking tray (I used one that held 4 of the pieces and cooked two separately as individual buns on a flat baking tray)
6. Bake at 400F for 25 minutes, remove and brush with the Glaze.
7. Return to the oven and bake an addition 5-10 minutes until golden brown
8. Remove from the oven and place on a wire cooling rack ready to enjoy

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