

DON'S BAKERY

MUSKOKA

READY-TO-BAKE CINNAMON BUNS

These delicious sweet buns will fill your home with an amazing aroma! They are EGG-FREE and DAIRY-FREE. You can get creative with how you prepare them, but check out these ideas for a little inspiration.

	PLACE AND SET	PROOF	BAKE	DECORATE AND FINISH
Traditional Cinnamon Buns	 Using aluminum pan provided, place six (6) buns evenly and cover with plastic wrap. For larger amounts, use larger cake pans.	 Let sit at room temperature until proofed (puffed up), approximately 5 hours.	 Bake at 350° for 15-17 mins until golden. Brush with corn syrup, if desired to add shine. Let cool.	 Spread icing as desired and Enjoy!
Single Cinnamon Buns	 Place individual buns on parchment-lined baking sheet and cover with plastic wrap.	 Let sit at room temperature until proofed (puffed up), approximately 4-5 hours.	 Bake at 350° for 8-10 mins until golden. Brush with corn syrup, if desired to add shine. Let cool.	 Iced as desired and Enjoy!

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Cinnamon Bun Loaf	 Liberally grease loaf pan with gunk mixture (see recipe below). Place four (4) buns evenly in pan and cover with plastic wrap.	 Let sit at room temperature until proofed (puffed up), approximately 4-5 hours.	 Bake at 350° for 15-17 mins until golden. Flip out immediately onto plate. Let cool.	 Iced as desired and Enjoy!
Chelsea Bun	 Liberally grease round cake pan with gunk mixture (see recipe below) and add desired toppings. Place seven (7) buns evenly in pan and cover with plastic wrap.	 Let sit at room temperature until proofed (puffed up), approximately 4-5 hours.	 Bake at 350° for 25-27 mins until golden.	 Flip out immediately onto plate. Let cool and Enjoy!

Gunk Recipe: Combine 1 part fat (shortening, butter or margarine) with 2 parts sugar (white or brown). Mix until fluffy.

Helpful Hints

- Proofing times may vary. The longer the buns stay in the freezer, the less active the yeast will become and proofing time will increase.
- Once the buns are proofed, you can place them in the refrigerator overnight and bake the next day.
- Some chelsea topping ideas: dried fruits, fresh fruit, nuts, caramel drizzle, powdered sugar.