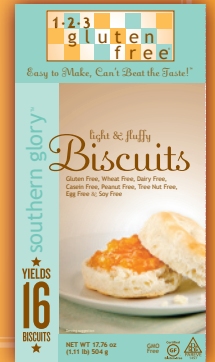


# CINNAMON buns



1 recipe 1-2-3 Gluten Free® Buttermilk Biscuit dough (recipe on website):  
6 Tbsp. unsalted butter/unsalted margarine, melted  
1 cup sugar  
1/3 cup cinnamon

- ① Place 2 large pieces of plastic wrap over counter. Place biscuit dough on top of plastic wrap. Place another piece of plastic wrap on top of biscuit dough. Using rolling pin, roll dough into large rectangle, approximately 13" x 17" in measurement. Remove top piece of plastic wrap.
- ② In a bowl, mix together sugar and cinnamon.
- ③ Brush melted butter generously on rectangular piece of dough. Generously sprinkle cinnamon/sugar mixture on top of melted butter. (It will seem like there is a lot of cinnamon/sugar—this is as it should be if you want gooey buns).
- ④ Using the bottom piece of plastic wrap to help you, roll the dough into a log that is approximately 17" long.
- ⑤ Spray a 9" round cake pan with non-stick spray.
- ⑥ Using a serrated knife, cut the log into pieces that are approximately 1 1/2" long. Place each piece (cut side up) into prepared pan.
- ⑦ Brush tops of buns generously with buttermilk (using about 3-4 Tbsp. total for the entire pan).
- ⑧ Cover pan tightly with plastic wrap. Refrigerate dough for at least 1 hour (can refrigerate overnight).
- ⑨ Preheat oven to 375° F.
- ⑩ Remove plastic wrap from pan and place pan into preheated oven. (Depending on how high your pan is, you may wish to place a piece of foil under the pan because the cinnamon/sugar/butter may bubble over into the oven).
- ⑪ Bake until golden brown (being sure that buns in the middle are cooked through—approximately 35-45 minutes, but baking times will vary by appliance).

While buns are baking, make frosting.

## FROSTING

1 c. confectioner's sugar  
3 Tbsp. unsalted butter/unsalted margarine, softened  
2 tsp. milk (or water)

1. In a separate bowl, mix together frosting ingredients.
2. When buns come out of oven, frost while they are hot/warm. These are best eaten warm.

Makes approximately 11 cinnamon buns.



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