

# Cinnamon Yummies

Disney's Boardwalk Resort

Boardwalk Bakery

Servings: 4



## Ingredients for Sweet Dough

- ¾ cup flour
- 2-1/4 cups bread flour
- 2 tbsp. sugar
- 1 tbsp. powdered milk
- ¾ tsp. salt
- 6-1/2 tbsp. butter, softened
- 1 package dry active yeast (1/4oz.)
- 2 eggs
- ½ cup water

## Directions for Sweet Dough

1. Mix all ingredients together in a large bowl and stir until combined.
2. Turn the dough out onto work surface and knead until soft and elastic, about 10 minutes.
3. Cover with plastic wrap and let sit 30 minutes.

## Ingredients for Pan Smear

- 1 cup plus 2 tbsp. butter, softened
- 6 tbsp. light brown sugar
- 1-1/2 tbsp. cinnamon
- 1-1/2 tbsp. all-purpose flour
- ¾ cup light corn syrup

## Directions for Pan Smear

1. While the sweet dough rests, prepare the pan smear.
2. Cream together butter, sugar, cinnamon, and flour in a medium bowl.
3. Add the corn syrup and mix well until blended.
4. Spread into bottom of a 9- by 9-inch baking pan. Set aside.

## Ingredients for Filling

- ¼ cup sugar
- ½ tsp. cinnamon
- 1 egg, beaten

## Directions for Filling

1. Place the sugar and cinnamon together in a small bowl and stir with a fork until well mixed. Set aside.

## Directions for Cinnamon Yummies

1. When the dough is ready, roll it out into a rectangle about 6 by 12 inches and ½ thick.
2. Brush the dough with the beaten egg and sprinkle with the cinnamon-sugar mixture.
3. Starting with the short end, roll the dough into a log shape, keeping it tight. Seal the edge by pinching the dough together.
4. Slice the roll into four pieces and place them in the pan on top of the smear. Cover with plastic and let rise until doubled, about 1½ to 2 hours.
5. Bake at 350 degrees for 30 minutes or until a deep golden brown.
6. Let cool for 5 minutes, then invert onto a large plate and serve immediately.

