

STICKY CINNAMON BUNS

DOUGH:

2 pkgs. active dry yeast	½ c. butter or margarine, softened
½ c. warm water	6 c. flour
2 c. milk, scalded & cooled	½ c. brown sugar
½ c. sugar	½ tsp. cinnamon
2 tsp. salt	1 c. raisins
2 eggs, beaten	

Dissolve yeast in ½ cup warm water. Stir in milk, sugar, salt, eggs, butter and 2½ cups flour. Beat until smooth. Mix in enough of the remaining flour to make dough easy to handle. Turn onto floured board; knead 5 minutes. Place in greased bowl, cover and let rise until doubled in size, about 1 hour. While dough is rising...

Prepare glaze:

¾ c. butter or margarine
1½ c. brown sugar
1½ c. warm water

Melt butter in 11 x 17- inch pan. Sprinkle in brown sugar, add water and mix thoroughly.

After dough has risen, with rolling pin, roll out into a 15 x 9-inch rectangle. Spread with butter. Mix together brown sugar and cinnamon; sprinkle on top of butter. Sprinkle raisins on next. Roll up, beginning at wide side (15 inch). Cut into ½ inch slices. Place slices into brown sugar/butter mixture in pan. Cover and let rise until almost double in size, about 40 minutes. Bake at 350° for 25 to 30 minutes. Makes approximately 15 buns.