

The McCutchen House
S T I C K Y B U N S

INGREDIENTS

2 cups all purpose flour
2 Tbs. sugar
1 Tbs. baking powder
1 tspn. salt
2 oz. butter, cubed
1 cup milk
1/3 cup butter
1 cup brown sugar
1 Tbs. ground cinnamon
1/3 cup raisins

This recipe makes one dozen sticky buns.

DIRECTIONS

In a large bowl, combine flour, sugar, baking powder, and salt. Cut butter into flour mixture until it resembles coarse crumbs. Make a well in the middle of the mixture and pour in the milk. Mix until blended.

Turn dough out to a floured surface and knead for five minutes. Roll out dough into a 12 inch long rectangle with a 1 inch thickness. Trim off any excess dough.

Cream the 1/3 cup of butter with brown sugar. Stir in cinnamon and raisins. Drop small amounts of mixture onto the bottom of a greased, 12 cup muffin tin. Spread the remainder over the dough.

Starting at the short end of the dough, roll it jelly roll style and cut across to make 12 pieces. Place one piece on top of each dollop of butter and sugar that is in the muffin tins.

Bake sticky buns at 350 for 25 minutes. After baking, allow buns to set for 10 minutes before inverting.