

Soft Moist and Gooley Cinnamon Buns

Jacob · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 35 mins

Description

I tried long and hard to find the ultimate gooley cinnamon bun recipe for bread machines this is it They are so soft moist and yummy

Ingredients

- - 1 cup milk - 4 tablespoons unsalted butter
- melted - 4 tablespoons water - 1 egg
- beaten - 4 cups bread flour - $\frac{1}{2}$ (3.5 ounce) package instant vanilla pudding mix - 1 tablespoon white sugar - $\frac{1}{2}$ teaspoon salt - 2 $\frac{1}{4}$ teaspoons bread machine yeast - 1 cup packed brown sugar - $\frac{1}{2}$ cup unsalted butter
- softened - 2 teaspoons ground cinnamon - $\frac{1}{4}$ cup chopped walnuts (Optional) - $\frac{1}{4}$ cup raisins (Optional) - 1 $\frac{1}{2}$ cups confectioners' sugar - 4 tablespoons unsalted butter
- softened - 1 teaspoon milk - 1 teaspoon vanilla extract

Instructions

1. Place milk
2. 4 tablespoons melted butter
3. water
4. beaten egg
5. bread flour
6. pudding mix
7. sugar
8. salt
9. and yeast in the order recommended by the manufacturer. Select Dough cycle. Remove dough from machine after the cycle is done; knead 3 to 5 minutes. Roll out to a large rectangle. Grease a 9x13-inch baking pan. Combine brown sugar
10. 1/2 cup softened butter
11. and cinnamon in a bowl; spread over dough. Sprinkle walnuts and raisins over top. Roll dough into a log
12. starting with the widest end; pinch to seal seams. Cut into 1/2- to 1-inch slices; place in the prepared baking pan. Place in a draft-free space; let rise until doubled in volume. Preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven for 15 to 20 minutes. Meanwhile
13. combine confectioners' sugar
14. 4 tablespoons softened butter
15. milk
16. and vanilla in a small bowl; spread over warm cinnamon rolls.