

Sticky Cinnamon Buns

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| 1 Quart of Raised
Dough | 1 Cupful of Brown
Sugar |
| $\frac{1}{2}$ Cupful of Granulated
Sugar | 2 Teaspoonfuls of Cin-
namon |
| 2 Well-Beaten Eggs | $\frac{1}{2}$ Cupful of Currants |
| $\frac{1}{4}$ Cupful of Soft
Butter | $\frac{1}{2}$ Cupful of Seeded
Raisins |

ADD the granulated sugar, eggs and half the butter to the dough; knead and roll out half an inch thick. Brush with butter; sprinkle with half the brown sugar, the cinnamon, currants and raisins.

Roll the dough the same as for jelly roll; cut into $2\frac{1}{2}$ -inch pieces. Brush a deep, heavy pan with butter, and cover thinly with brown sugar; set the buns in so as not to touch. Set to rise as bread until light.

Place in a moderate oven for from forty-five to fifty minutes. The buns should be five inches high when baked. Take them from the pan as soon as removed from oven.

It is very important not to have too hot an oven. Place an asbestos mat under the baking pan if the oven is too hot.