



Cinnamon Bunny Bun Recipe





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Create a fun easter themed cinnamon buns with this family recipe from Brandy's cousin Mary. These cute and delicious cinnamon bunnies are perfect for every Easter Celebration!

Ingredients :

4 cups flour
1/2 cup sugar
1 tsp salt
8 tsp baking powder
1 cup butter
1-1/4 cup milk
2 eggs

1. Mix the flour, sugar, salt, and baking powder in a large mixing bowl
2. Add butter to your dry ingredients mixture. It's helpful to use a fork in this step to mix the butter with the dry ingredients or you can use your hands.
3. In a measuring cup mix the milk and eggs together.
4. Add the milk and egg mixture to the dry ingredients and mix well.
5. By now you should start to have a dough forming. Sprinkle flour onto a flat surface and begin kneading the dough.
6. Roll out the dough into a rectangular shape that is roughly 3mm thick.
7. Spread an even layer of butter on top of the dough with your hands and add a generous amount of cinnamon and brown sugar.
8. Roll the dough into one long log shape. ****Note:** To make the bunny ears do not pinch and seal the edges.
9. Cut into approximately 1-inch rolls.
10. Take the loose end and pinch them to form bunny ears.
11. Bake the rolls at 400 ° f (204°c) for 10 - 12 minutes.