

Cinnamon Twists

Ingredients

- 1/2 recipe Basic Sweet Dough
- 2 Tbsp softened butter or margarine
- 1/2 cup sugar
- 2 tsp ground cinnamon

Instructions

1. Roll dough into a 12-x-12-inch square.
2. Spread with butter.
3. Combine sugar and cinnamon.
4. Sprinkle center third of square with 3 Tbsp of the sugar mixture.
5. Fold one third of the dough over the center third.
6. Sprinkle this portion with 3 Tbsp sugar mixture.
7. Fold remaining third of dough over the two layers.
8. Cut into 1-inch strips.
9. Pick up each strip, holding one end in each hand, and twist tightly in opposite directions.
10. Place about 1-1/2 inches apart on greased cookie sheet.
11. Sprinkle tops with remaining sugar mixture.
12. Cover and let rise in a warm place (85° F.) until double in bulk, about 1 hour.
13. Heat oven to 350° F. (moderate).
14. Bake twists about 25 minutes. Makes 12.

CINNAMON TWISTS

$\frac{1}{2}$ recipe Basic Sweet Dough
(*recipe above*)

2 tablespoons softened butter or
margarine

$\frac{1}{2}$ cup sugar

2 teaspoons ground cinnamon

Roll dough into a 12-x-12-inch square. Spread with butter. Combine sugar and cinnamon. Sprinkle center third of square with 3 tablespoons of the sugar mixture. Fold one third of the dough over the center third. Sprinkle this portion with 3 tablespoons sugar mixture. Fold remaining third of dough over the two layers. Cut into 1-inch strips. Pick up each strip, holding one end in each hand, and twist tightly in opposite directions. Place about $1\frac{1}{2}$ inches apart on greased cookie sheet. Sprinkle tops with remaining sugar mixture. Cover and let rise in a warm place (85° F.) until double in bulk, about 1 hour.

Heat oven to 350° F. (*moderate*). Bake twists about 25 minutes. Makes 12.

