

John's Cinnamon Buns

Ingredients:

1/2 pound frozen bread dough
1/4 cup brown sugar
1/4 cup chopped nuts
1 tbsp. cinnamon
1/2 pkg. cream cheese
2 cups confectionary sugar
1/2 stick melted unsalted butter
Pinch of salt

350 degrees 15 minutes

Directions:

Chop the nuts and combine with sugar, salt and cinnamon.

Roll out the dough into a rectangle shape - approximately 6" x 9". Brush with melted butter and then spread the brown sugar mixture evenly over the dough. Roll into a tube and then cut in 1/2 and then 1/3s and place in a 9x9 pan that has been brushed with melted butter.

Let proof until the rolls rise and touch each other. Bake for 15 minutes or until golden brown. While still warm brush with melted butter.

In a bowl mix the cream cheese and confectioners sugar until you create a smooth glaze.

Pour the glaze over the top and serve.

