THE J.M. SMUCKER Co

Baked Cinnamon Sugar Flats

Prep Time	Cook Time	Serves	Difficulty
20 mins	22 mins	8	N/A

Ingredients

- **Dough:**
- 3/4 cup (175 mL) milk
- 3 tbsp (45 mL) granulated sugar
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) vanilla extract
- 1 egg
- 1/4 cup (50 mL) melted butter
- 2 cups (500 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1/4 cup (50 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) bread machine yeast
- **Topping:**
- 1/4 cup (50 mL) melted butter
- 1/2 cup (125 mL) sugar
- 2 tsp (10 mL) cinnamon

Directions

Step 1:

Dough: Add ingredients to bread machine according to manufacturer’s directions. Select Sweet Dough cycle.

Step 2:

Remove dough from machine and let rest, covered, 10 minutes. Divide into 8 balls. With a rolling pin, roll each ball on well floured surface into an oval shape, about 1/4” (0.5 cm) thick. Place on parchment lined baking sheets. Cover with tea towel and let rest 15 minutes.

Step 3:

Brush with melted butter, sugar and cinnamon.

Step 4:

Preheat oven to 350ºF (180ºC).

Step 5:

Bake in preheated oven for 20 to 22 minutes until puffy and slightly brown. Remove from oven and brush with additional melted butter if desired.

Images

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