



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 350°F (180°C).

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

