THE J.M. SMUCKER Co

Chelsea Buns

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	9	N/A

Ingredients

- 1 recipe Sweet Dough, small size
- 1 cup (250 mL) brown sugar
- 2 tsp (10 mL) ground cinnamon
- 1/3 cup (275 mL) butter, softened
- 1 tbsp (15 mL) corn syrup
- 1/3 cup (75 mL) pecan halves (optional)
- 1/2 cup (125 mL) raisins or chopped pecans (optional)

Directions

Step 1:

Preheat oven to 375°F (190°C).

Step 2:

Prepare sweet dough as directed to Dough stage. Remove dough from pan. Cover with tea towel and let rest 5 minutes.

Step 3:

Combine brown sugar, cinnamon and butter in small bowl. Place 1/3 of mixture in greased 9" (23 cm) square cake pan. Stir in 1 tbsp (15 mL) corn syrup. Spread evenly in pan. Sprinkle pecan halves, rounded side down, on top.

Step 4:

Roll out dough on lightly floured surface to 12" x 9" (30 x 23 cm) rectangle. Spread remaining brown sugar mixture evenly over dough. Sprinkle raisins or chopped nuts evenly on top. Roll up tightly from long side. Pinch edges together to seal.

Step 5:

Cut roll into 9 slices. Place evenly spaced in pan. Cover; let rise in warm place until doubled in size (40 to 50 minutes).

Step 6:

Bake in preheated oven for 18 to 25 minutes, or until golden. Let stand 5 minutes then turn upside down onto serving dish. Enjoy warm.

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