

## Cinnamon Twists

### Components

Single batch of dough

Filling (see below)

Icing (access recipe via pastry page)

<b>Filling Ingredient</b>	<b>Amount</b>
Butter, melted	3 Tbsp, 42 g
Brown sugar	½ cup, 110 g
Cinnamon	1 tsp

In a small bowl, mix brown sugar and cinnamon together and set aside. Take a single batch of dough out of refrigerator and place onto a floured silicone mat. Shape the dough into a rectangle then roll out into a 3/8-1/2" thick rectangle, about 12 x 18" with the long edge towards you.

Brush the dough with melted butter, then sprinkle cinnamon filling over the half of the dough closest to you, keeping filling 1/2" from the edges of dough. Fold dough in half from the wide side to make an approximately 6 x 18" rectangle. Cut dough into 1 1/2" strips then twist each strip twice and place about an inch apart on a cookie sheet lined with parchment paper. Cover with plastic wrap and allow to rise at room temperature for about an hour or in the refrigerator for 8-24 hrs.

When ready to bake, remove the sheets of twists from the refrigerator and allow to warm up at room temperature for 30-45 minutes while the oven preheats. Preheat the oven to 425 degrees. Place the sheet(s) of twists in the oven and turn down to 375 degrees. Bake twists for 14-16 min. until tops are starting to brown. Remove from oven and allow to cool on the sheet a few minutes then transfer to a wire rack to finish cooling. Frost and serve. Makes about 12 twists per single dough batch.