

# Our State eats

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## Honey Buns

*Yield: 15 buns.*

### For the dough:

- 1 (2¼ teaspoon) packet yeast
- 1⅓ cups water (112° to 115°)
- ⅓ cup honey
- 4 teaspoons unsalted butter
- ⅓ teaspoon cinnamon
- ⅓ teaspoon ground ginger
- 1 teaspoon salt
- 4 cups all-purpose flour

### For the glaze:

- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 tablespoon honey
- 3 tablespoons whole milk (may use more or less for desired consistency)

**For the dough:** Add yeast to water and stir. Allow to sit for 5 minutes, or until a foam forms on top.

Place all ingredients in the mixing bowl of an electric mixer. Using a dough hook, mix ingredients until the dough forms a ball, pulling away from the sides of the mixing bowl.

Pour dough onto a clean countertop and divide (or cut) into 15 pieces. To keep dough portions from drying out, cover with a clean dish towel or plastic wrap. Working with one piece at a time, roll dough into snakes and coil them, moistening the “tail” and pressing it down on the edge to make a coiled bun. Keep the other pieces covered until all are coiled.

Place dough on baking sheets lined with parchment paper. Place in a warm, draft-free place until they have doubled in size. Note: Turn the oven light on and set a pan of hot water on the lower rack. Place baking sheets with dough on top shelf of oven to rise.



Remove pans from oven. Preheat oven to 400°. Bake for about 15 minutes, or until lightly browned.

**For the glaze:** Mix all ingredients and drizzle on Honey Buns after cooling. Glaze should firm to the consistency of doughnut icing.

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