

# Our State eats

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## Butter Semmel Buns

- 1 (¼-ounce) package dry yeast
- ½ cup lukewarm water
- 1 cup milk, scalded
- 3 sticks butter, divided
- 1½ cups sugar, divided
- 2¼ teaspoons cinnamon, divided
- 1 teaspoon salt
- 1 egg, beaten
- 6 cups flour, sifted powdered sugar for garnish

Dissolve yeast in warm water and set aside, keeping it warm at 70°. Scald milk, and cool slightly.

Add 2 sticks butter, ½ cup sugar, ¼ teaspoon cinnamon, salt, and egg. As soon as yeast mixture begins to look foamy and rise, add to milk mixture. Stir in flour, and mix well. Let dough rise in a greased bowl about 2 hours until it doubles in bulk.

Turn dough onto a floured surface, and knead until smooth, adding more flour as needed. Roll dough out to ¼-inch thickness, and cut into 2- or 3-inch squares. Make a cinnamon-and-sugar mixture by combining 1 cup sugar and 2 teaspoons cinnamon.

Place a bit of butter and a teaspoon of cinnamon sugar in the



middle of each square. Fold opposite corners of the square to the center, and press together. Place buns on greased baking sheets, and allow to rise 1 hour.

Preheat oven to 375°. Bake 15 minutes. Remove from oven, and brush with melted butter. Sprinkle with powdered sugar. Serve warm.

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