Cinnamon Buns

Ingredients

- 1 stick butter
- 1 cup brown sugar
- 1 box Vanilla Pudding Cook & Serve
- 2 tbsp milk
- 2 Loaves Frozen White Bread
- raisins (optional)
- nuts (optional)
- cinnamon

Summary

Yield: 6
Prep Time: 30 minutes
Category: Desserts
Cuisine: American

Instructions

Let the bread thaw on the counter, approximately 1-2 hours, until it is sofe enough to slice.

Melt the butter in a saucepan: add brown sugar, pudding mix and milk to the butter.

Mix well and let simmer while preparing bread.

Spray a 9 x 13 pan with cooking spray. If you want nuts and/or raisins on the cinnamon buns, spread in the bottom of the pan.

Cut bread lenthwise in 1/2 and then cut each 1/2 in 1/2 again, lenthwise.

Cut each piece into about 8 pieces.

Roll each piece in cinnamon until coated on all sides.

Place in pan on top of nuts and/or raisins.

Pour batter/sugar mixture evenly over the bread in the pan.

Place in refrigerator over night to rise.

If you want to eat them for dessert in the evening, prepare in the morning and refrigerate until ready to bake.

Bake at 350 degrees for 30-40 minutes.