

Cinnabuns?

Combine

1/2 cup water
2 packages dry, active yeast
1/4 cup sugar

Stir together

3 tablespoons butter
1/2 cup scalded and cooled milk
2 large eggs

With a wooden spoon, stir in a combination of

2 cups flour
2 cups whole wheat pastry flour
1 teaspoon salt (add last)

Stir/knead 10 minutes. Let it rise 45 minutes or until it doubles in size. Roll out.

Filling

3/4 cup butter
2 cups sugar
3 tablespoons cinnamon

Pour filling over flat dough. Roll up. Cut into 8 pieces and put on cookie sheet which is lined with wax paper. Let it rise until it doubles in size. Bake 350 degrees - 35 minutes. Cover the pan with wax paper and flip it over. Caramel appears!