

## Bread Maker Buns, Cinnamon Buns, or Apple Crisp

Make sure you put the ingredients in the bread maker in this order.

1 egg + 1 tblsp warm water. Beat until foamy.

Add  $\frac{3}{4}$  cup warm water, 1 tblsp milk, 2 heaping tblsp sugar, 1 heaping tblsp soft margarine,  $\frac{1}{2}$  tsp salt, 2 cups plus 1 heaping tblsp flour,  $\frac{1}{2}$  tblsp yeast.

Make 1 dozen buns in 9 x 13 glass pan. Let them rise 1 hour. Bake at 325° for 20-25 minutes.

### **Cinnamon Buns**

When this dough is ready, roll out. Spread butter brown sugar & cinnamon on. Then add raisins or chopped pecans. Roll up like jelly roll. Cut into 12 pieces. Put in 9 x 13 pan. Rise an hour. Bake as above.

### **Apple Crisp**

OR you can roll out and put sliced apples, cinnamon, brown sugar and butter on. Pinch edges together and put in a pan in a half circle. Let rise and bake as above.