

Mexican Cinnamon Pan Dulce

Ingredients

4 2/3 c Flour
2 1/4 t Yeast
1 c Milk (plus 2 teaspoons)
1/3 c Sugar (plus 1/2 cup sugar)
1/4 c Vegetable Oil
1 t Salt
2 Eggs
1 T Cinnamon
4 T Unsalted Butter
1/4 t Vanilla Extract

Instructions

1. Combine 2 cups flour and undissolved yeast together in an electric mixer bowl with dough hook. Heat milk, sugar, oil and salt in a measuring cup until very warm. Add to the flour mixture.
2. Start mixer and beat for 2 minutes at medium speed. Add eggs and 1 cup flour then beat 2 minutes at high speed. Gradually beat in enough remaining flour to make a soft dough. Knead the dough in the mixer until smooth and elastic, about 8 to 10 minutes.
3. Place in a greased bowl, turning once to grease top. Cover; let rise in a warm, draft free place until doubled, about 1 hour.
4. Meanwhile, combine 2/3 cup flour, 1/2 cup sugar and cinnamon in a small bowl. Cut in butter with a

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pastry blender until fine crumbs form. Stir in milk and vanilla. If mixture is too dry, add 1/8 to 1/4 teaspoon more milk. Divide mixture into 16 equal parts; shape into balls. Between two pieces of waxed paper, press or roll each ball into a 3-inch circle.

5. Punch dough down. Cover, let rest for 10 minutes. Divide dough into 16 equal pieces; shape into balls. Place 2 inches apart on cookie sheets. With palm of hand flatten each ball into a 3-inch circle; place prepared topping on each. Using the point of a sharp knife make a crisscross, circular or round design, cutting through topping. Cover; let rise until doubled in size, about 1 hour.

6. Bake at 350°F for 15 to 20 minutes or until rolls are golden brown in color. Serve warm or at

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room temperature.

7. Other toppings can be used. For chocolate topping: combine $\frac{2}{3}$ cup flour, $\frac{1}{2}$ cup sugar and $\frac{1}{4}$ cup cocoa powder in a small bowl. Cut in butter with a pastry blender until fine crumbs form. Stir in $2\frac{3}{4}$ teaspoons milk and vanilla.

For chocolate cinnamon topping: combine $\frac{2}{3}$ cup flour, $\frac{1}{2}$ cup sugar, 1 teaspoon cinnamon and 2 tablespoons cocoa powder in a small bowl. Cut in butter with a pastry blender until fine crumbs form. Stir in $2\frac{1}{4}$ teaspoons milk and vanilla.