

Cinnamon Bun Ring

Recipe By Joy Devor



Cooking and Prep:  2
h 05 m

Serves:  10

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Yom
Kippur

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Like many women, I like making challah every week. However, we rarely eat all of the challah over Shabbos, so I'm always looking for ways to use it once Shabbos is over. Sometimes I use the dough for something else in advance, before I bake too much challah. This is my favorite method of using what I know will be extra dough. It's especially great if you make challah on Erev Yom Kippur and you want something delicious for breaking the fast.

Ingredients (4)

Main ingredients

- challah dough for one challah
- 1/2 cup (1 stick) melted margarine
- 1 cup brown sugar
- 2 teaspoons cinnamon

Start Cooking

Make the Cinnamon Bun Ring

1. Brush some of the melted margarine on the inside of a tube pan. Sprinkle about two tablespoons of brown sugar on the bottom and along the sides of the pan, followed by a dash of cinnamon on the bottom of the pan.
2. Roll the challah dough as thinly as possible into a long rectangle about 12 inches x 8 inches (30 cm x 20 cm). Brush the melted margarine over the dough, covering the dough all the way to the edges. Spread brown sugar over the margarine, again all the way to the edges. Sprinkle cinnamon over the brown sugar.
3. Roll the rectangle jelly roll-style. Cut it into slices and place the slices in the pan, layering them as you work your way up. (Leave half an inch of room from the top of the pan. If there are extra slices, prepare a second pan as you did the first, and put them in that one.)
4. Place the pan on a cookie sheet to catch drips. Let the dough rise for about an hour.
5. Bake at 350 degrees Fahrenheit (180 degrees Celsius) for about 45 minutes
6. Let the bun ring sit in the pan for about five minutes. Remove it from the pan by flipping it upside down to cool. To serve, turn it back over and sprinkle it with powdered sugar.