

Cinnamon Knots (from The Frugal Girl)

(makes 36)

2 packages (1/4 ounce each) active dry yeast
1/2 cup warm water (110° to 115°)
1/2 cup warm 2% milk (110° to 115°)
1/2 cup butter, softened
1/2 cup sugar
2 eggs
1 teaspoon salt
4-1/2 to 5 cups all-purpose flour

TOPPING:

2 cups sugar
2 tablespoons ground cinnamon
3/4 cup butter, melted (I use 1/2 cup)

In the bowl of a stand mixer, dissolve yeast in 1/2 cup warm water.

Add 1 cup flour plus milk, butter, sugar, eggs, and salt. Mix until well-combined, then beat for 2-3 minutes.

Stir in enough remaining flour to make a kneadable dough (don't make it too firm!), and then turn dough out onto floured surface. Knead 2-3 minutes, or until the dough bounces back when you poke it with your finger.

Place dough in bowl, cover with wet tea towel, and let rise 1 to 1.5 hours, or until doubled.

In a medium bowl, combine sugar and cinnamon.

Turn risen dough out onto floured surface and divide into 36 pieces.

Roll each piece into an 8 inch rope. Dip rope in butter, then in sugar. Tie rope into a knot, then tuck ends under. Place onto greased baking sheet.

Repeat with remaining dough pieces (12 to a baking sheet).

Cover and let rise until doubled, about 30 minutes.

Bake in a preheated 375° F oven for 12-14 minutes or until golden brown. Let cool on wire rack.

(recipe adapted from Taste of Home)