



Cinnamon Swirls

Treat yourself to this sweet, tantalizing treat anytime. A great addition to brunch! Made with [Pamela's Bread Mix](#).

Yield: 5 to 7 large Cinnamon Swirls

Ingredients

For the filling

- ½ cup (1 stick) butter, softened
- ⅔ cup brown sugar
- 4 teaspoons ground cinnamon
- ⅓ cup raisins and/or chopped pecans

For the dough

- 1 (7-gram) packet or 2¼ teaspoons active dry yeast (if using 19 oz bread mix, yeast packet is included)
- 1 teaspoon sugar
- ½ cup very warm water
- ½ cup (1 stick) butter, softened
- ½ cup small curd cottage cheese
- 1 (19 oz) bag or 3½ cups [Pamela's Bread Mix](#) (reserve ¼ cup for rolling dough)
- ⅔ cup warm water
- ½ teaspoon salt
- 1 tablespoon orange zest, finely chopped (optional)

For the glaze

- 1 cup [Pamela's Vanilla Frosting Mix](#)
- 2 to 3 tablespoons water
- OR
- 1 cup powdered sugar
- ¾ teaspoon vanilla
- 2 to 3 tablespoons water

Directions

TO MAKE FILLING: Mix sugar and cinnamon with room temperature butter; set aside.

TO PROOF YEAST: In a small bowl, mix yeast and 1 teaspoon sugar in 1/2 cup very warm water. Let stand 5 to 10 minutes until foamy.

TO MAKE DOUGH: In the bowl of an electric stand mixer with whisk attachment, mix butter and cottage cheese together. Add the yeast mixture along with 3 1/4 cups of bread mix, warm water, salt, and orange zest; mix well.

TO MAKE THE SWIRLS: Grease an 8-inch round pan and two sheets of parchment paper. Put

dough between the sheets of parchment paper and use a rolling pin to roll it out into a 1/4-inch-thick rectangle. Remove top parchment. Evenly spread filling, raisins and/or nuts over dough, pressing in lightly. Starting with longest side, roll dough tightly into long log, peeling back the paper as you go. If dough is loose, refrigerate for 30 minutes. With sharp clean knife, slice across log to make 1 1/2- to 2-inch-thick circles. Place circles in the round pan, equal distances apart with swirls facing up. Let dough rest for 60 to 90 minutes.

Preheat oven to 350°. Bake for 40 to 50 minutes, or until golden brown. Let rolls rest in pan for 5 minutes before inverting onto plate. Invert a second time so that the tops of swirls are showing.

TO GLAZE: Combine frosting mix and water (or powdered sugar, vanilla, and water) to create thick glaze. Frost the cinnamon swirls while warm.

NOTE

Uncooked cinnamon swirls can be made the night before baking. The log can be wrapped in plastic and refrigerated, or the swirls can be placed into the pan, covered and refrigerated. In the morning, unwrap the log or the pan with rolls, and prepare as directed above, making sure to include the 60 to 90 minute resting time.

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