

## Breakfast



### Dutch Oven Sticky Buns

Makes 6-8 servings

Prep Time: 1 & 1/4 hours

Allergy Alert: **Gluten, more depending on the ingredients in the bread dough**

### Ingredients

- 1 (1-pound) loaf frozen bread dough, thawed
- 1/2 cup packed brown sugar
- 1 (3.4-ounce) package regular vanilla pudding mix
- 1/2 teaspoon ground cinnamon
- 1/4 cup raisins (optional)
- 1/4 cup olive oil

### Slower Cooker Instructions

Ready for testing and writeup

### Dutch Oven Instructions

Cooking time: 30 minutes

Ideal Dutch Oven size: 12"

Coals: Bottom 8, Top 16

1. Place a trivet in the bottom of Dutch Oven.
2. Line your 12" Dutch Oven with heavy duty aluminum foil using the Easy Wilderness™ Method on top of the trivet.
3. Grease the aluminum lining with 2 tablespoons of oil using a folded paper towel.
4. Tear half the dough into small, nickel-size dough balls and place in a greased Dutch Oven.
5. Mix oil, brown sugar, pudding mix, cinnamon, and optional raisins in a 1 quart zip lock bag and drizzle over dough balls.
6. Tear remaining bread loaf into small dough balls and scatter over the top of the previous pieces.
7. Cover pan and allow dough to rise for about 45 minutes, or until roughly double in size.
8. Light coals after about 30-35 minutes of waiting.
9. Place Dutch Oven on coals for about 30-35 minutes, until the top is golden brown.
10. Turn oven occasionally and move coals on lid to prevent burning.
11. When done, remove lift foil from oven and carefully open foil for serving. Serve warm.