**Maple Bacon Chelsea Buns**

**Dough:**

¾ cup warmed milk

4 Tbsp. butter

3 ¼ cups AP flour

1 Tbsp. yeast

¼ cup sugar

½ tsp. salt

¼ cup water

1 egg

**Filling:**

¾ cup brown sugar

¼ cup sugar

1 Tbsp. cinnamon

4 Tbsp. butter

8 slices of bacon

**Icing:**

1 cup powdered sugar

3 Tbsp. maple syrup

1 Tbsp. milk (maybe)

**INSTRUCTIONS**

**Day 1:**

1. Put the butter in the microwave to melt.
2. In a large bowl, mix together 2 ½ cups of the flour, sugar, salt and yeast.
3. Stir in the warm milk, melted butter, water and egg. Mix until well blended.
4. Add ½ cup of flour and mix together. Repeat until the dough is no longer sticking to the bowl.
5. Turn the dough out onto a lightly floured counter and knead 5-10 times.
6. Spray a medium sized bowl with pan spray.
7. Put the dough in the bowl and wrap loosely with plastic wrap.
8. Label and put in the cooler.

**Day 2:**

1. Preheat the oven to 375ºF.
2. Prepare the dough according to chef’s demo.
3. While some of your group members are rolling out the dough have someone cook the bacon slices until crisp. Crumble them and set aside.
4. Melt the 4 Tbsp. of butter for the filling and spread over the dough.
5. Mix the sugars, cinnamon, and bacon together and sprinkle evenly over the dough.
6. Roll it up and cut it into pieces. Divide the pieces evenly on two trays or cake pans.
7. Put the trays in the proof box for 20 minutes. Once they have risen, bake them for 18-22 minutes.
8. While they are baking, whisk together powdered sugar and maple syrup. If it is not the correct consistency, whisk in the milk a little at a time until it can be drizzled.
9. Drizzle icing over warm cinnamon rolls.