

Cinnamon Sugar Twists in the Air-Fryer

INGREDIENTS:

bread dough (Our famous recipe below! It's the best!!)

1/2 cup butter, melted

1/2 cup sugar

2 tsp cinnamon

cooking spray

DIRECTIONS:

Cut dough into long strips. Roll the strips (like you are making a long playdough snake). Fold the strips in half and twist the ends together. Spray both sides with cooking spray to prevent sticking.

Put in the air fryer at 375 F degrees for 5 minutes on one side, then turn them over and cook for 1-2 minutes on the other side.

While the twists are cooking, melt the butter. Then on a separate plate of bowl, mix together cinnamon and sugar.

Immediately, when the twists come out of the air fryer (be careful- the are hot!!), brush them with melted butter. Then roll/sprinkle with cinnamon and sugar mixture.

 *Helping of Happiness*

Hillary's Bread Dough Recipe

INGREDIENTS:

5 3/4 cup flour (if it's super humid outside, you may want to add a tablespoon or two)

2 cups water

1 egg (you can leave this out if you need a vegan option)

1/2 cup veg oil

1/2 cup sugar

2 1/2 tsp salt

*1 TBSP yeast

butter to brush on the top (optional)

*just a little side note on the yeast. Red Star is my favorite. I buy it in bulk and keep it in the freezer. I've never had a problem with it getting old.

DIRECTIONS:

There's a couple ways you can do this. My favorite is using the bread maker on the dough cycle. I like doing this because I just dump everything in and come back to it after an hour and a half.

If you're using a bread maker- toss it all in and put it on the dough cycle. If you're using a mixer, put everything in the mixer and let it work with a dough hook for 30 minutes. Then let it rise for one hour.

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