



Westinghouse

Cinnamon Bun Cake

Ingredients

- 1 – 12 oz package uncooked, premade cinnamon buns (6 – 8 cinnamon buns)
- 2 cups powdered Sugar
- 4 teaspoons water



Directions

1. Remove cinnamon buns from package and arrange in bottom of CTChef™ Multi-Cooker so that they are touching each other around the outer edge. Place three into the center so that they are completely covering the bottom of the pan.
2. Next close the cover of the CTChef™ and program the baking time by Press MENU button until the “—” points to “Bake”. Adjust the cooking time, according to the instructions on the package of cinnamon buns, by pressing the COOK TIME button. Use HOUR button to increase time and MIN button. Adjust the temperature according to the package by pressing the FOOD SELECT button. Use HOUR button to increase temperature and MIN button to decrease temperature. Press ON/START button
3. While the cinnamon buns bake combine the powdered sugar and water to make the icing. When the buns finish cooking carefully remove them from the cooking vessel and place them on a serving platter. Drizzle sugar icing over top and serve warm.

Chef Rick Tip

Try frosting the cinnamon buns with Chef Rick’s Cream Cheese Frosting:

- 1 - 8 oz. pkg. cream cheese, softened
- ½ cup butter, melted
- 1 teaspoon vanilla
- 3 cups powdered sugar
- 1 tablespoon milk

Combine all ingredients in a mixing bowl; beat on high for 1-2 minutes until smooth, frost top of cinnamon buns while they are warm! Save some extra for dipping.