



# Bourbon Butter Cinnamon Pull Apart Breads With Orange Glaze

Camine Pappas / September 2018

## INGREDIENTS:

2 8 oz containers of regular store-bought croissant rolls  
6 T salted butter  
½ C golden raisins  
2 T bourbon  
¼ C + 2 T sugar  
1 t good cinnamon  
Pinch of salt  
Juice of one orange  
Zest of one orange  
1 t vanilla extract  
2-3 C powdered sugar, depending upon  
how much juice you have, to make it  
the consistency you want.  
Chopped toasted pecans or toasted  
slivered almonds to garnish



## METHOD:

Open the croissant containers and without unrolling, cut the roll into ½ inch slices and then cut each slice into 4 pieces. Place cut up dough pieces in a bowl. In another bowl combine the butter, cinnamon, raisins, bourbon, sugar, and a pinch of salt. Melt in microwave, (don't let it get too hot and bubble. Just get melted), then combine well with whisk. Pour over the dough knobs and gently toss with large spatula so you don't smash the dough too much. Divide them evenly into 12 regular sized muffin tins moving things around in each tin to try and get an even distribution of raisins, etc. (No need to grease muffin cups.)  
Cook in a preheated 375 degree F oven for about 13-15 minutes until golden brown. I did mine on the convection setting for 15 minutes. Let cool for about 5 minutes and remove to a rack. Let cool for another 15 minutes. Arrange on a platter, and drizzle orange glaze over the top. Garnish with nuts!

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