

BUNS

Continued from Page B1

Increase speed to medium and mix until dough is glossy and elastic and forms a ball but still sticks slightly to the bottom of the bowl (add flour as necessary, 1 tablespoon at a time, up to the remaining ¼ cup; be careful not to add too much flour), about 5 to 6 minutes.

(Alternately, in a large bowl, combine butter-milk mixture with ¼ cup plus 2 tablespoons sugar, yeast and salt, and stir to combine. Add 4 ¾ cups flour and stir, vigorously, until thoroughly combined. Lightly flour a clean working surface. Scrape dough onto prepared work surface. Using lightly floured hands, knead into an elastic, smooth dough — not too dry, with good elasticity — about 10 to 12 minutes. If dough is too sticky, lightly add flour as needed, 1 tablespoon at a time, up to the remaining ¼ cup; be careful not to add too much flour.)

Scrape dough into prepared bowl, cover with a cotton dishcloth, place in a warm area (about 80 degrees) and let rise until almost doubled, about 60 minutes.

To prepare filling: In a small bowl, combine ¾ cup sugar, cinnamon and cardamom. Line baking sheets with parchment paper.

Lightly flour a clean working surface. Using a spatula or scraper, transfer dough to prepared work surface. Using a lightly floured rolling pin, roll the dough

— in short, quick, even strokes — into a 20- by 24-inch rectangle that is roughly ¼- to ½-inch thick. Be sure to keep lightly adding flour as needed to the work surface, to prevent the dough from sticking.

Spread the surface of the dough with 4 tablespoons room-temperature butter, working right up to the edges. Sprinkle cardamom-cinnamon mixture evenly over the butter, sprinkling right up to the edges. Starting on the 20-inch side of the rectangle, roll dough snugly into a log, leaving the log seam-side-down on the work surface.

Using a sharp knife, trim uneven ends, then cut the log crosswise into 12 buns measuring about 1 ½ inches wide. Pick up each bun, with one thumb gripping the top of the dough and the other one gripping the bottom. Gently make two whole twists, with your hands going in opposite directions, pulling lightly on the dough as you twist. After turning the bun in your hands, tuck one end of the bun under the other end, forming a ball. Place twisted buns 2 inches

apart on prepared baking sheets.

Loosely cover the buns with a cotton dishcloth, place in a warm area (about 80 degrees) and let the buns rise until they're puffy, about 30 to 45 minutes.

To prepare topping: When ready to bake, preheat oven to 350 degrees. In a small bowl, whisk 1 egg with 1 tablespoon water. Brush the buns with egg wash, then sprinkle with sanding sugar or pearl sugar. Bake until golden (but not too dark, or buns will be dry), about 18 to 20 minutes, rotating baking sheets halfway through baking time. Remove from oven. Serve warm or at room temperature.

To prepare ahead: Once the dough has been twisted into buns, the unbaked buns can be covered in plastic wrap and refrigerated, overnight. When ready to bake, place buns 2 inches apart on parchment paper-lined baking sheets. Loosely cover with a cotton dish cloth, place in a warm area (about 80 degrees) and let buns rise until puffy, about 60 to 75 minutes. Brush with egg wash, garnish with decorative sugar and bake as instructed.



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\$2 SHOP LOCAL CHALLENGE

By trading in \$100 at Old West Federal Credit Union for \$2 bills and spending those bills locally, you showed your support!

CONGRATULATIONS TO DALE C.! Dale is the winner of a \$100 gift certificate to a local business of his choice! Dale used \$100 in \$2 bills from Old West Federal Credit Union in stores around the area in December, including:

- La Grande Paint and Glass
- Claudson's
- Bi-Mart Bella
- Fitzgerald Flowers
- R&C Family Store

Here are a few of the other ways those \$2 bills were spent in our community:

Paul F. wrote:
I spent \$120 at La Grande Gold & Silver and also \$20 at The Bobolink, all in \$2 bills. Thank you!

Dixie L. wrote:
What a great idea! I shopped at several locations....The Underground Boutiques, Real Dealz, Red Cross United Drug, Fitzgerald Flowers, Claudson's, Community Merchants and Cinco De Mayo.

Thanks for the fun idea!

Thanks for your support of the \$2 Challenge! We're proud of our community.

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CROSSWORD PUZZLER

ACROSS

- Summit
- Slightly-used car
- Low-lying island
- Eye impolitely
- Knighthood
- Guinness
- Barely make it
- Decorated tinware
- Dr. Jekyll and Mr. —
- Noise
- Steelers org.
- Solemn assents
- Dalai Lama's city
- Prohibition (hyph.)
- Before Sept.
- Went for the gold
- Male deer
- Percent ending
- Headache remedy
- King, in France
- Unduly hasty
- Actress — Olin
- Served, as time
- Net surfer
- Audio
- Breakfast roll
- Bank device, briefly
- Slugger's stat
- Threatening, as weather
- Tad
- Flow back
- Travel choice
- People mover
- Apply henna
- Pocket bread
- Comedy routine

DOWN

- Lobster trap
- I, to Caesar
- The works
- Laments loudly
- Wonka's creator
- England's Isle of —
- Avg. size
- Bounding main
- Yield by treaty
- Related
- Sudden urges
- Type of bean
- Unruly crowd
- Cougar's pad
- Island dance
- Becomes mellow
- At no time
- Valhalla honcho
- Busy loafing
- Pakistan's language
- Nickel or dime
- Pirate captain
- Hold out
- Tone
- Drink noisily
- Fails to include
- Brought up
- Popular columnist
- Mocking comment
- "The Mammoth Hunters" heroine
- Moo goo — pan
- Afire
- Sitcom planet
- chi ch'uan
- Qty.

Answer to Previous Puzzle

J	E	A	N	B	A	B	A	G	N	U
A	M	B	O	U	R	A	L	E	O	S
M	I	L	S	O	K	L	A	H	O	M
S	T	E	E	L	I	S	A			
		G	A	S	H	K	Y	O	T	O
F	L	E	A	S	U	P	A	L	O	G
L	E	V	Y	P	G	A	A	L	O	E
O	N	E	R	E	E	L	A	T	E	
W	O	R	D	S	R	I	N	K		
		R	P	M	N	E	A	R	B	Y
A	R	M	S	R	A	C	E	L	U	R
M	O	A	I	G	O	R	I	N	I	T
P	E	W	T	I	L	T	S	E	M	I

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