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CINNAMON HONEY BUNS

(Courtesy of the National Honey Board)

INGREDIENTS:

1/4 cup butter or margarine, softened and divided
1/2 cup Dutch Gold Golden honey, divided
1/4 cup chopped toasted nuts
2 tsps ground cinnamon
1 loaf (1 lb.) frozen bread dough, thawed according to package directions
2/3 cup raisins

DIRECTIONS:

Grease 12 muffin cups with 1 tbsp. butter. To prepare honey-nut topping, mix together 1 tbsp. butter, 1/4 cup honey and chopped nuts. Place 1 tsp. topping in each muffin cup. To prepare filling, mix together remaining 2 tablespoons butter, remaining 1/4 cup honey and cinnamon. Roll out bread dough onto floured surface into 18x8-inch rectangle. Spread filling evenly over dough. Sprinkle evenly with raisins. Starting with long side, roll dough into log. Cut log into 12 (1-1/2-inch) slices. Place 1 slice, cut side up, into each prepared muffin cup. Set muffin pan in warm place; let dough rise 30 minutes. Place muffin pan on foil-lined baking sheet. Bake at 375°F for 20 minutes or until buns are golden brown. Remove from oven; cool in pan 5 minutes. Invert muffin pan to remove buns.