

BREAD

Butterscotch Buns

28 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
40 min	20 min	20 min	12	\$0.27	249 kcal



Indulge in the delightful sweetness of Butterscotch Buns, a perfect treat for any gathering or cozy family breakfast. These buns are a harmonious blend of rich flavors and comforting textures, guaranteed to please both young and old. With a preparation time of just 40 minutes, you can whip up a batc...

Ingredients

- ☐ 4 teaspoons baking powder
- ☐ ¼ cup butter, chilled
- ☐ 1/3 cup margarine
- ☐ 1 teaspoon salt
- ☐ 2 tablespoons white sugar
- ☐ ¾ cup packed brown sugar
- ☐ 2 cups all-purpose flour
- ☐ 1 cup milk
- ☐ 1/3 cup chopped walnuts

EQUIPMENT Bowl, Frying pan, Oven, Whisk

Method

- 1 Cream 1/3 cup butter or margarine and brown sugar together in a small bowl.
- 2 In large bowl, whisk together flour, white sugar, baking powder, and salt.
- 3 Cut in 1/4 cup butter or margarine until crumbly. Make a well in center, and pour in milk. Stir to make a soft dough.
- 4 Knead dough 8 to 10 times. Pat or roll out on a lightly floured surface to a 9 or 10 inch square.
- 5 Spread with brown sugar mixture.
- 6 Sprinkle with nuts.
- 7 Roll up as for jelly roll, and pinch edge to seal.
- 8 Cut into 12 slices.
- 9 Place into a greased 8 inch square pan.
- 10 Bake at 425 degrees F (220 degrees C) for 15 to 20 minutes. Invert over tray while hot, and serve.

Nutrition per serving

249

KCAL

3 g

PROTEIN

12 g

FAT

33 g

CARBS

Saturated Fat	4.1 g · 26% of daily needs
Fibre	0.8 g · 3% of daily needs
Sugar	16.5 g · 18% of daily needs
Sodium	437 mg · 19% of daily needs
Cholesterol	12.6 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/butterscotch-buns-145993