

**Bonnie Ayars,  
Co-Owner Land of  
Living Farm,  
Mechanicsburg**

*The title of "chef" sounds wonderful, but somewhat unique to the ways in which Bonnie Ayars has developed her interest and skills in baking. Her entire life has been spent living on a dairy farm and that is why she is so involved with using and promoting real dairy products in all of her cooking endeavors. Another motivating force is the fact that Bonnie has been a mom and a chef to her three sons and husband. Beyond that, she has taught hundreds of students to cook in her Family and Consumer Science classrooms for the past 20 years.*

*Bonnie and her family own and operate Land of Living Farm which is home to approximately 150 milking cows. They are proud to be exhibitors of numerous champions at the Ohio State Fair and the farm has exhibited there for more than 50 years.*



# Buttermilk Cinnamon Rolls

*Serves 4 to 5*

- 3 cups bread flour
- 3 tablespoons brown sugar
- 1 teaspoon salt
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 3 tablespoons Ohio butter
- ¾ cup plus 2 tablespoons buttermilk
- 1 Ohio egg
- 2 teaspoons yeast
- Ohio butter, melted and softened

Gently stir together dry ingredients in bread machine. Add butter, buttermilk, and egg. Place yeast in bread machine dispenser. Set on dough mode. Remove dough at end of cycle and place on lightly-floured surface. Let rest 5 minutes, covered with a towel. Divide dough in half; rolling each section into a rectangle. Spread softened butter over rectangle and sprinkle with Cinnamon and Sugar Mixture to desired thickness.

## **Cinnamon and Sugar Mixture**

- 2 teaspoons cinnamon
- ¼ cup sugar

In small bowl, mix cinnamon and sugar. Reserve.

Roll rectangle from shortest end and cut each section into approximately 6 to 7 rolls, depending on size that suits your occasion. Place on prepared jelly roll pan; letting rise until doubled in size.

Bake at 350°F for 10 to 12 minutes and brush with melted butter. Ice with a dairy delicious frosting.

*Note: Our family prefers homemade caramel icing. Also if you have a larger bread dough machine, this recipe can easily be doubled.*

**Suggested OHIO PROUD Wine:  
Meier's #44 Cream Sherry**