

White Chicken Chili & Cinnamon Sticks

Brody Manning - Sacajawea

Ingredients

Chili:

- 2 cups chopped onion
- 6 boneless chicken breast halves cut into pieces
- 2 green bell peppers
- 2 cloves garlic, minced
- 2-15oz cans great northern beans
- 1-14oz can chicken broth
- 2-4.5oz cans chopped green chilies
- ¼ tsp cumin

Cinnamon Sticks:

- 2 T yeast
- 1 cup warm water
- 6 T sugar
- 1 tsp salt
- 6 ¼ -6 ¾ cup flour
- 6 T butter, melted

Cinnamon Topping:

- 1 ½ cup dk. brown sugar, packed
- ½ cup granulated sugar
- 4 tsp cinnamon
- 4 T butter, melted

Glaze:

- 2 cup powdered sugar
- 4 T milk
- 2 tsp vanilla
- 4 T cream cheese, softened



Directions

Chili:

Place ingredients in crockpot; cook on low 8 hours.

Cinnamon Sticks:

Preheat oven to 375. Dissolve yeast and sugar in water; allow to rest for 5 minutes until bubbly. Add the salt and flour. Stir until well mixed. The dough is ready when it pulls away from the side of the bowl and has formed a ball. Cover and let rest for 10 minutes.

Dust cutting board with flour. Turn out the dough and lightly knead. Roll out the dough to desired thickness; cut into strips. Arrange on lined baking sheet. Brush with butter on both sides.

Mix cinnamon topping and spread over the strips. Let rise for 20 minutes at room temperature. Bake 15-20 minutes. Remove from oven and cool 10 minutes.

Mix glaze and drizzle over the sticks.