

# Cinnamon Rolls - Aunt Anne

Dissolve: 2 pkgs yeast and 3 tsp sugar in 1 c lukewarm water. Scald 2 c milk: then add ½ c oil (Mazola or vegetable), ½ c sugar, and 1 tsp salt. When cool, add 4 eggs beaten. Add 2 c flour. Then add the yeast mixture and add 5 – 6 c flour or enough to make soft dough. Let rise until double in size. Divide into 4 balls. Roll into ½” thickness. Brush dough generously with melted butter. Sprinkle with brown sugar ½ c per ball and cinnamon. (raisins optional) Roll and cut in about 1” slices. I usually get 12 slices per roll and each 12 fit into a 9X13 pan. Let rise again. Bake for 350° until nice and brown.

Topping - bring to a boiling point and boil 2 min: 2 c whipping cream, 1 ½ c brown sugar. Spoon over the baked buns.

\*Note: The first time I made it I used quick rise yeast and all other ingredients and 8 ¼ c flour. Had dough made by 7 am. Started rolling at 8 and should have started rolling earlier. Finished rolling etc. at 0830 and let rise till about 9. Then I baked in a convection oven at 325° instead of 350. What I am saying is that this does not take a lot of time to make.

\* Makes 4 – 9 X 13 pans.

\* This is a REALLY good cinnamon bun recipe!