

## Cinnamon Buns

Yeast mixture

1 Tbsp yeast

½ cup lukewarm water

1 tsp sugar

Let rise and then mix with ingredients below.

2 cups warm water

½ cup oil

1/8 cup sugar

½ Tbsp vinegar

½ Tbsp Salt

6 cups flour (this is very approximate / might need more)

1 egg

Let rise (approx 1 hour or until double),

½ cup softened butter or margarine (or however much you think you need)

¾ cup of brown sugar (or however much you think)

1-2 tbsp cinnamon

Roll out dough into a rectangle and spread with soft margarine.

Sprinkle on a generous amount of brown sugar and cinnamon.

Roll up dough and cut into buns.

Place on greased pan.

Re-rise (about an hour) and then bake at 375 for 20-25 minutes.

Note: You can make them the night before and then put them in the fridge overnight instead of re-rising them. Take them out in the morning for about one half an hour before you bake them.