

Aunt Elaine's Famous Cinnamon Buns

Makes 24

Ingredients	Quantity
Flour	5 cups
Yeast	1 tbsp
White Sugar	1/4 cup
Salt	2 tsp
Warm Water	2 cups
Vegetable Oil	1/4 cup
Vinegar	1 tbsp
Melted Butter	1/2 cup
Brown Sugar	1.75 cups
Cinnamon	Ample
Flour	Tad (surface)

1. Stir together flour, yeast, white sugar, and salt
2. Separately, mix water, oil, and vinegar together. Once mixed, pour onto flour dough and mix
3. Pour mix onto floured surface and knead for 4-5 minutes. Then leave on surface for 15 min
4. Mix butter and brown sugar together, and spread some on the bottom of the pan
5. Rollout dough into rectangle proportionate to the pan. Spread butter mixture across the top
6. Put cinnamon onto the top of the dough
7. Roll into a wrap, and cut into 24 pieces
8. Lay pieces on pan and place into off oven/countertop for 1 hr
9. Preheat oven for 390°. Put buns in for 7.5-10 min, then flip them so each side bakes up for 7.5-10 min