



Best Ever Cinnamon Buns

Jacob · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

2 hrs 15 mins

Description

Best Ever

Ingredients

- - 2 (.25 ounce) packages active dry yeast - 2 ½ cups warm water (110 degrees F) - 1 (18.25 ounce) package yellow cake mix - 6 cups all-purpose flour
- divided - 3 eggs - ? cup vegetable oil - 1 ½ teaspoons salt - ½ cup butter
- softened - 4 tablespoons white sugar - 2 tablespoons ground cinnamon - ¼ cup butter
- melted - 3 cups confectioners' sugar - 1 ½ teaspoons vanilla extract - ? cup milk

Instructions

1. In a large bowl
2. dissolve yeast in warm water
3. and let stand for 3 minutes. Add cake mix
4. 1 cup flour
5. eggs
6. oil
7. and salt; beat well. Stir in remaining flour until a soft dough forms. Knead on well floured surface for about 5 minutes. Place in a greased bowl
8. and turn to coat the dough surface. Let rise until doubled in bulk
9. about 45 minutes. Preheat oven to 350 degrees F (175 degrees C). Punch down
10. and divide into two equal parts. Roll out each section on a lightly floured surface. Spread each with softened butter and sprinkle with sugar and cinnamon. Roll up like jelly rolls and cut buns 1 1/2 inches thick with a piece of dental floss or a dull knife. Place in greased baking pans
11. and allow to rise until doubled. Bake at 350 degrees F (175 degrees C) for 25 to 35 minutes or until golden brown. Meanwhile
12. combine confectioners sugar
13. 1/4 cup melted butter
14. vanilla
15. and milk. Remove baked buns from oven and drizzle with frosting.