

## *Cinnamon Buns*

As you prepare these buns you have the joy of praying for the ones you will be sharing them with.

4 cups of very warm water  
3/4 cup of vegetable oil  
1/3 cup of white sugar  
2 eggs (beaten with a fork)  
1 Tbs. of salt  
1 tsp. of lemon extract

Mix these ingredients and add:

4 cups of white flour

Beat for one minute and sprinkle with

1 1/2 Tbs. of fermipan yeast

Beat and add

4 (or more) cups of white flour (to make a soft dough)

Knead or beat

Grease dough surface and let rise till double (maybe an hour)

Gently punch down and let rise again (maybe another 1/2 hour)

Roll out on counter to about 12 by 18 inches

Spread with butter

Sprinkle with brown sugar and cinnamon (generous amount)

Make 3 rolls out of this and cut into one inch cinnamon rolls

Place in pans and let rise till double (they will fill two 9 by 11 inch pans) This may take about 3/4 hour.

Bake at 350 for 25 - 30 minutes or till done.

Take out of pans and let cool upside down on counter.

### ***Butterscotch base:***

If you care for the butterscotch base, this is the recipe which you would use and put into the pan before placing the cinnamon rolls in for rising.

1 cup of brown sugar

2/3 cup of golden syrup

1 cup of butter

Simmer 2 minutes and put into pan (I have used 6 or 7 pie plates and have used 6 cinnamon rolls per plate. Or two (9 by 11 inch) pans for this recipe.

### ***Icing:***

I make an icing using almond extract as a flavor, icing sugar and cream, and sometimes add cream cheese to make it richer.

**These cinnamon buns are best eaten fresh and served with love to your friends.**