

RECIPES FROM TRIXIE MATKOWSKI AND HER
FRIENDS AND RELATIVES

CINDY SHERLOCK'S EASY CINNAMON BUNS

5 cups all-purpose flour
1 (18.25 ounce) package yellow cake mix
2 (.25 ounce) packages quick-rise yeast
2 1/2 cups warm water (120 to 130 degrees F/50 degrees C)
1/4 cup butter, melted
1/2 cup sugar
2 teaspoons ground cinnamon

In a mixing bowl, combine 4 cups flour, dry cake mix, yeast and warm water until smooth. Add enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise until doubled, about 45 minutes.

Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each portion into a 14-in. x 10-in. rectangle.

Brush with butter; sprinkle with sugar and cinnamon.

Roll up jelly-roll style, starting with a long side. Cut each roll into 12 slices; place cut side down in two greased 13-in. x 9-in. x 2-in. baking pans.

Cover and let rise until almost doubled, about 20 minutes.

Bake at 400 degrees F for 10-15 minutes or until golden brown. Cool for 20 minutes. Frost.

Frost with Trixie's Cream Cheese Frosting!