

Ok, Seriously You Guys?

and Easiest

# The BEST Cinnamon Rolls Ever

Recipe from Miriam Orgill

18.25 oz. box white cake mix  
5 cups all-purpose flour  
2 T. instant yeast

(Mix above ingredients together)

*Cinnamon/Sugar Mixture*  
2 T. Cinnamon  
3/4 Cup Sugar

Combine mix with 2.5 cups hot water. Stir well and let rise in a warm place until double in size. Punch down dough, roll in a 15x10" rectangle. Spread dough with 1/4 cup melted butter, then sprinkle cinnamon sugar mixture over the top. Roll dough jelly-roll-style. Slice in 18 equal size rolls. Divide rolls between 2 greased 9x13" pans and let rise again until double. Bake at 350° for 23-30 minutes or until golden brown. If desired, top with your favorite frosting and enjoy!

Ok, Seriously You Guys?

and Easiest

# The BEST Cinnamon Rolls Ever

Recipe from Miriam Orgill

18.25 oz. box white cake mix  
5 cups all-purpose flour  
2 T. instant yeast

(Mix above ingredients together)

*Cinnamon/Sugar Mixture*  
2 T. Cinnamon  
3/4 Cup Sugar

Combine mix with 2.5 cups hot water. Stir well and let rise in a warm place until double in size. Punch down dough, roll in a 15x10" rectangle. Spread dough with 1/4 cup melted butter, then sprinkle cinnamon sugar mixture over the top. Roll dough jelly-roll-style. Slice in 18 equal size rolls. Divide rolls between 2 greased 9x13" pans and let rise again until double. Bake at 350° for 23-30 minutes or until golden brown. If desired, top with your favorite frosting and enjoy!

Ok, Seriously You Guys?

and Easiest

# The BEST Cinnamon Rolls Ever

Recipe from Miriam Orgill

18.25 oz. box white cake mix  
5 cups all-purpose flour  
2 T. instant yeast

(Mix above ingredients together)

*Cinnamon/Sugar Mixture*  
2 T. Cinnamon  
3/4 Cup Sugar

Combine mix with 2.5 cups hot water. Stir well and let rise in a warm place until double in size. Punch down dough, roll in a 15x10" rectangle. Spread dough with 1/4 cup melted butter, then sprinkle cinnamon sugar mixture over the top. Roll dough jelly-roll-style. Slice in 18 equal size rolls. Divide rolls between 2 greased 9x13" pans and let rise again until double. Bake at 350° for 23-30 minutes or until golden brown. If desired, top with your favorite frosting and enjoy!

Ok, Seriously You Guys?

and Easiest

# The BEST Cinnamon Rolls Ever

Recipe from Miriam Orgill

18.25 oz. box white cake mix  
5 cups all-purpose flour  
2 T. instant yeast

(Mix above ingredients together)

*Cinnamon/Sugar Mixture*  
2 T. Cinnamon  
3/4 Cup Sugar

Combine mix with 2.5 cups hot water. Stir well and let rise in a warm place until double in size. Punch down dough, roll in a 15x10" rectangle. Spread dough with 1/4 cup melted butter, then sprinkle cinnamon sugar mixture over the top. Roll dough jelly-roll-style. Slice in 18 equal size rolls. Divide rolls between 2 greased 9x13" pans and let rise again until double. Bake at 350° for 23-30 minutes or until golden brown. If desired, top with your favorite frosting and enjoy!