



EASY CINNAMON ROLLS

Submitted By: Kevin & Sena Meilleur

PREP. TIME: 15 MIN COOK TIME: 9 MIN

SERVINGS: 3-4

Ingredients

DOUGH

- 2 CUPS FLOUR
- 1 TEASPOON SALT
- 2 TABLESPOONS WHITE SUGAR
- 3 TEASPOONS BAKING POWDER
- ¼ CUP UNSALTED BUTTER
- ¾ CUP MILK

FILLING

- ¼ CUP SALTED BUTTER, MELTED
- BROWN SUGAR
- 1-2 TABLESPOONS CINNAMON

FROSTING

- POWDERED SUGAR
- MILK

Directions

1. HEAT OVEN TO 450 DEGREES. MEASURE FLOUR, SALT, WHITE SUGAR, AND BAKING POWDER INTO A BOWL OR FOOD PROCESSOR AND MIX. CUT IN UNSALTED BUTTER THOROUGHLY UNTIL THE TEXTURE OF COARSE BREADCRUMBS. STIR IN MILK AND TURN OUT THE DOUGH ONTO A FLOURED SURFACE.

2. SPRINKLE WITH FLOUR AND ROLL OUT INTO A RECTANGLE APPROXIMATELY 10 X 14 INCHES. POUR THE MELTED BUTTER ONTO THE DOUGH AND SPREAD IT AROUND WITH A BRUSH OR SPATULA. SPRINKLE WITH A THICK LAYER OF BROWN SUGAR SO YOU CAN'T SEE MUCH BUTTER (MORE OR LESS DEPENDING ON HOW SWEET YOU LIKE THEM). SPRINKLE WITH CINNAMON; START WITH 1 TABLESPOON AND SEE IF YOU THINK IT'S ENOUGH. GRANDMA DID THIS JUST BY LOOKING AT IT!

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Directions Cont...

3. ROLL UP, STARTING ON THE LONG SIDE, INTO A TIGHT ROLL. USING A SHARP KNIFE, CUT INTO SLICES ABOUT 1 INCH WIDE. PLACE IN A GREASED CAKE PAN, LEAVING A LITTLE SPACE BETWEEN EACH ONE BECAUSE THEY WILL EXPAND.

4. BAKE IN THE PREHEATED OVEN FOR ABOUT 9 MINUTES OR UNTIL GOLDEN BROWN AND NO LONGER DOUGHY.

5. MAKE FROSTING BY ADDING MILK TO POWDERED SUGAR A FEW DROPS AT A TIME UNTIL IT IS THE CONSISTENCY YOU LIKE, ANYWHERE FROM THICK ICING TO GLAZE. THIS CAN BE SPREAD ON TOP OF THE ROLLS WHILE THEY ARE STILL WARM OR AFTER THEY HAVE COOLED.