



Quick Cinnamon Rolls

Warm up with these delicious no-yeast cinnamon rolls on a cold winter morning!

Ingredients

For the dough:

3 cups (750 ml) all-purpose flour
¼ cup (60 ml) granulated sugar
2 ½ tsp (12 ml) baking powder
½ tsp (2 ml) baking soda
½ tsp (2 ml) ground cinnamon
½ tsp (2 ml) salt
¼ cup (60 ml) butter, melted
1 cup (250 ml) buttermilk
¼ cup (60 ml) milk

For the filling:

1 cup (250 ml) brown sugar
1 tbsp (15 ml) ground cinnamon
¼ cup (60 ml) butter, softened

Preparation

Preheat oven to 375°F (190°C). Grease a 10-inch pie plate or a 9 x 13-Inch (33 x 23 cm) cake pan with butter and set aside.

In a small bowl, combine the brown sugar and the ground cinnamon. Set aside.

In a medium bowl, combine the flour, granulated sugar, baking powder, baking soda, ground cinnamon, and salt. In a liquid measuring cup, add the buttermilk and the milk. Pour in the melted butter. Mix the buttermilk mixture into the dry ingredients until just combined. Knead the dough until it forms a ball. Add a little extra flour if the dough is too sticky.

On a lightly floured surface, roll out the dough into a rectangle. Brush the dough evenly with the softened butter and cover with the brown sugar mixture. Tightly roll up the dough, starting with the long end of the rectangle. Slice into rolls. Place the rolls cut side up into the prepared pan.

Bake in the oven for 18 to 20 minutes or until the edges are slightly golden. Allow to cool for 5 minutes before serving.

Enjoy!

