

No Yeast Cinnamon Rolls

INGREDIENTS

Filling:

- 4 tbsp butter, room temperature
- 1 cup packed dark brown sugar
- 3 tsp ground cinnamon

Dough:

- 2 cups flour
- 2 tbsp white sugar
- 3 tsp baking powder
- 3/4 cup milk
- 1 large egg, beaten

Cream Cheese Frosting:

- 2 oz cream cheese, room temp
- 2/3 cup powdered sugar
- 3 tbsp milk/buttermilk

DIRECTIONS

1. Preheat oven to 400 degrees and spray a muffin tin with nonstick spray.
2. For the filling, combine all the filling ingredients with a fork until a crumbly mixture is formed.
3. For the dough, whisk together the flour, sugar, baking powder and salt. Use clean hands (or a pastry blender) to work the butter into the dry ingredients. Then add the milk and egg then stir to combine.
4. Roll dough out on a floured surface into a large rectangle (about 1/4 inch thick). Sprinkle the filling evenly over the surface of the dough, leaving a 1/2 inch border around the edges. Carefully roll up the rectangle (the dough will be soft).
5. Use a sharp knife to cut 12 rolls. For smaller rolls, cut them into 18 then carefully place the rolls in the muffin tin.
6. Bake for 20-25 minutes.
7. At this point, combine the cream cheese, powdered sugar and milk/buttermilk in a medium bowl. Use an electric mixer to combine. Add a little more milk if you wish to have a thinner frosting then spread the icing on top of warm rolls!