



Kate's Sweets

Cookies, Cakes, and More!

## Cinnamon Roll Biscuits

*The taste, smell, and texture of a cinnamon bun in just under an hour's time!*

yield: 8 cinnamon rolls

prep time: 30 minutes

total time: 55 minutes

### Ingredients:

#### Dough:

- 2 cups all-purpose flour
- 2 tsp. granulated sugar
- 2 tsp. baking powder
- ½ tsp. salt
- 1¼ cups heavy cream

#### Filling:

- 1 Tbsp. unsalted butter, melted
- 4 Tbsp. dark brown sugar
- 4 tsp. ground cinnamon

#### Icing:

- ½ cup powdered sugar
- 1 Tbsp. milk

### Directions:

**Make the dough:** Preheat oven to 425 degrees F. Place the oven rack in the upper third of the oven. Grease a 9 inch cake pan with cooking spray and set aside.

In a medium bowl, whisk together the flour, sugar, baking powder and salt. Add the cream and stir with a wooden spoon (or your hands) until a rough dough comes together. Remove the dough from the bowl and place on a lightly-floured surface. Knead the dough for about 30 seconds, or until smooth. If the dough seems dry, add more cream 1 tablespoon at a time.

Roll the dough into a 9x12-inch rectangle. You may use a pizza cutter to make the dough a perfect rectangle if you would like, or leave it a bit uneven.

**Make the filling:** Brush the dough with the melted butter. Stir together the brown sugar and cinnamon in a small bowl, then sprinkle evenly over the surface of the dough.

Starting at one of the long sides, roll the dough into a cylinder. Cut the cylinder into 8 equal pieces. Press down on one side of each piece to flatten slightly, then transfer to the cake pan. Repeat with all the pieces.

Bake for 20 to 25 minutes, or until the biscuits are golden brown. Remove from the oven and transfer to a wire rack to cool slightly.

**Make the icing:** Whisk together the powdered sugar and milk and drizzle the icing over the biscuits. Serve warm or at room temperature. Store leftovers in an airtight container at room temperature.

*recipe adapted from: Brown Eyed Baker*