

Cinnamon Rolls

(Judy Duffy)



Ingredients

- 2 C. Flour
- 4 Tsp. Baking Powder
- ½ Tsp. Salt
- 1 Tbsp. Sugar
- ½ C. Butter
- ½ C. Milk
- 1 Egg

Filling

- ¼ C. Butter
- ½ C. Brown Sugar
- 2 Tbsp. Cinnamon

Method

1. Preheat oven to 400 °
2. Mix dry ingredients & add butter - mix to crumble texture.
3. Beat egg in milk and heat in microwave to 'lukewarm'; fold into crumbled mixture.
4. Place dough on the countertop (dough may be sticky, if so add ¼ C. of flour - won't affect recipe).
5. Roll dough into rectangle shape, ¼" thick, and evenly spread filling over rolled out dough.
6. Tightly hand-roll dough into a log shape & cut rolls into desired thickness; place onto a non-greased cookie sheet.
7. Bake for 10 minutes; cool on a cookie rack.