

Bisquick Cinnamon Rolls

Ingredients

2 1/2 cups Bisquick
1/3 cup milk...
1 egg
1 cup brown sugar
1/4 cup granulated sugar
1 tablespoon cinnamon
1/2 cup chopped nuts
2 Tablespoons butter melted
3/4 cup butter, melted and cooled
1 cup powdered sugar
1-2 Tablespoons milk
1 teaspoon vanilla

Directions

In a large bowl, Combine Bisquick, milk and egg in a bowl using a fork. Mix just until all combined to create a dough.

In a medium bowl, combine brown sugar, granulated sugar, cinnamon and nuts.

Add 2 tablespoons melted butter and stir to moisten. Set aside.

Generously flour rolling surface. Flour your hand well also!!

Turn dough out onto surface and start patting into a rectangular shape with your hand.

Use a rolling pin to thin dough to about 1/2 inch thickness. Do not over-roll, the dough will stick.

Once rolled out, pour 3/4 cup melted butter over entire surface then spread with pastry brush to even out and get to

the edges.

Sprinkle sugar/nut mixture over butter.

Start rolling dough from long end.

Slice into 1 inch to 1/2 inch slices. I used dental floss to slice mine. It really does work, without mushing the pastry.

Transfer slices to a well greased 9 x 13 pan. I used a spatula to make it easier.

Bake in preheated 375 degree oven for 25-30 minutes, until just golden brown on tops.

Let sit for 5 minutes before serving.

Combine powdered sugar, milk and vanilla until desired consistency and drizzle over topped of rolls.