

Mmmm... A Delicious Cinnamon Rolls

Quick Soft Cinnamon Rolls with a cream cheese glaze are super fluffy and light with a simple homemade dough, and a quick method to get baking!

Servings: 12 -15 rolls

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Ingredient:

1-1/4 cups all-purpose flour

1 tablespoon sugar

1 teaspoon baking powder

1/2 teaspoon salt

2 tablespoons cold butter

7 to 8 tablespoons milk

FILLING

2 tablespoons plus 2 teaspoons butter, softened, divided 1/3 cup packed brown sugar 1 teaspoon ground cinnamon

Instructions

In a bowl, combine the flour, sugar, baking powder and salt. Cut in butter until crumbly. Stir in milk, a tablespoon at a time, and toss with a fork until mixture forms a ball. Turn dough onto a lightly floured surface; roll into a 7-in. square. Spread with 2 tablespoons butter.

Combine the brown sugar and cinnamon; sprinkle over butter. Roll up jellyroll style. Cut into six even slices. Place cut side up in greased pan. Bake at 400° for 18-20 minutes or until golden brown. Melt remaining butter; brush over rolls. Serve warm. Yield: 6 rolls. (you can double the recipe for as many as you want to make)

To Make Icing

2 cups powdered sugar

1 -3 tablespoon half-and-half cream or 1 tablespoon cream,

approximate 1 dash salt, optional

1 teaspoon vanilla extract or 1 teaspoon lemon extract or 1
teaspoon orange extract

Directions:

Mix together sugar and enough cream to achieve a spreading consistency. Add extract flavor of your choice and salt (if desired- I omit). Spread over warm still warm cinnamon rolls. This also makes a nice icing for quick breads like banana bread or zucchini bread

Source : bestfoodtips.net