

Cinnamon Rolls

1. Preheat oven to 425°F.
2. In a medium mixing bowl combine:
 - 2 c. flour
 - 2 ½ t. baking powder
 - ¾ t. salt
 - ½ t. baking soda
3. **“Cut-in”** (using pastry blender)
 - ¼ c. Margarine
4. **Stir** in (use wooden spoon)
 - ¾ c. buttermilk
5. Put dough on floured breadboard (or clean counter) and knead 12-15 times. Roll dough out into a rectangular shape.
6. In a small mixing bowl, combine:
 - ¼ c. Margarine
 - ¾ c. brown sugar
 - 1 ½ t. cinnamon
7. Microwave for one minute on high.
8. Spread filling evenly over rolled out dough (all the way to the edges). Roll dough up lengthwise. Slice 1-1/2” wide.
9. Spray pie pan with non-stick spray. Pour 2 T. Maple syrup (if desired). Place rolls “cut side up into pie pan.
10. Bake 16 – 18 minutes.
11. Prepare icing:
 - ½ c. powdered sugar
 - ¼ tsp. vanilla
 - 1 – 2 tbsp. water
12. Place powdered sugar and vanilla in a small bowl. Add water one tablespoon at a time until desired consistency. Drizzle over rolls. Serve.