**Quick Cinnamon Rolls**

**Yield: 18**

**Ingredients**



***Dough:***

* **250ml of flour**
* **15ml of sugar (substituted with Brown Sugar)**
* **10ml baking powder**
* **5ml of salt**
* **30ml of butter**
* **150ml of milk**

***Filling:***

* **30ml of butter**
* **125 ml of sugar**
* **15ml of cinnamon (substituted with nutmeg)**

***Glaze:***

* **125ml of powdered sugar**
* **100ml of milk**

**Method**

1. For the filling, in a small bowl combine softened butter, brown sugar and cinnamon to

form a crumbly mixture.

1. Sprinkle 1/2 of the mixture over the bottom of a 9x9 pan.
2. In a large bowl mix together flour, sugar, baking powder, and salt.
3. Cut in softened butter (sometimes your hands are the best tools).
4. Stir in milk to form a soft dough.
5. Roll out dough on a lightly floured into a rectangle about 1/4 inch thick.
6. Spread the remaining filling on the rolled out dough.
7. Roll up the rectangle, with a sharp knife slice into 18 small rolls (12 if you want them a little bigger).
8. Bake for 20-25 min at 400°F.
9. For glaze, combine powdered sugar and milk in a small bowl and stir until smooth.
10. Once rolls are finished, drizzle on glaze and serve warm.