

Biscuit Cinnamon Rolls

DOUGH:

2 CUPS SELF-RISING FLOUR (WHITE LILY PREFERRED)

3/4 -1 CUP WHOLE BUTTERMILK

1/4 CUP CRISCO SHORTENING

FILLING:

1 STICK BUTTER (ROOM TEMP)

4 TBSP. GROUND CINNAMON

1/3 CUP SUGAR

ICING:

1/4 STICK ROOM TEMP BUTTER,

1 1/2 C. POWDERED SUGAR

1 TBSP. MILK

For dough: Blend Crisco & flour together with a blending fork until shortening is pea sized. Add buttermilk a little at a time until all flour is wet & the mixture is just blended. Sift flour out on counter and put out dough. Sift flour on top, then knead dough 7-10 times. Roll dough out into a large sheet about 1/2" high.

For filling: Spread 1/2 stick of butter on top of dough. Mix cinnamon & sugar together in a separate bowl, then sprinkle dough with 2/3 of the cinnamon/sugar, leaving some for garnish.

Roll up dough, starting at one end until you have formed a complete roll. Sprinkle with a little flour if needed as you roll.

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Biscuit Cinnamon Rolls Cont'd

Using a bread knife, cut roll into 1" wide circles and place in a pan greased with shortening. Bake at 425 degrees for 15 minutes.

While rolls bake, melt remaining butter. Take out rolls after 15 minutes, pour butter on them & sprinkle with remaining cinnamon/sugar. Bake 8-10 minutes.

For the icing: Make a glaze with 1/4 stick butter at room temp., 1 1/2 cups powdered sugar, & 1 tbsp. milk. Spread over rolls while hot. Enjoy!

