

# Cinnamon Roll Muffins



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A quick solution when a cinnamon bun craving hits at an inconvenient time!

Serves: 12

### Ingredients

#### DOUGH:

$\frac{1}{2}$  cup brown sugar, lightly packed

1 teaspoon baking soda

$\frac{1}{2}$  teaspoon salt

1 tsp cinnamon

$\frac{1}{2}$  teaspoon vanilla extract

1 egg

1 cup buttermilk (see note)

3 cups all purpose OR cake and pastry flour

#### FILLING:

4 tablespoons butter or margarine, melted or softened

1 cup brown sugar

$1\frac{1}{4}$  teaspoon cinnamon

#### ICING:

1 cup powdered sugar/icing sugar

1-2 tablespoons milk or cream

### Instructions

Preheat oven to 375 degrees Fahrenheit. Grease a 12-cup muffin tin and set aside.

In medium mixing bowl, whisk together brown sugar, baking soda, salt, cinnamon, vanilla, and egg. Add the buttermilk, then the flour; stir until thoroughly combined, but do not

overmix. Turn the dough out onto a lightly floured surface and knead for 1 minute to bring it together.

Roll the dough into a 12×24 inch rectangle and spread with the butter or margarine, right to the edges. Combine brown sugar and cinnamon and sprinkle evenly over the dough. Roll the dough into a log beginning with the wide side.

Cut roll into two-inch pieces and put these pieces into a greased muffin tins, spiral side facing up. Bake at 375 for 18-20 minutes, until golden brown.

Allow to cool for 5 minutes in the muffin tin while you make the icing, then transfer to a wire rack.

For the icing, combine the powdered sugar and milk in a small bowl. Start with 1 Tbsp milk and add more if necessary to achieve desired consistency. Drizzle the icing over the tops of the muffins (tip: put a piece of waxed paper or parchment paper under the cooling rack to catch icing drips) and serve warm.

#### Notes

If you don't have buttermilk, mix 1 tsp lemon juice or vinegar with regular milk and let stand for 5 minutes to sour before using.