

Instant Gratification Cinnamon Rolls (makes 16)

These quick, tender rolls are a cross between a biscuit and a cinnamon bun.

Dough

2 cups (240g) King Arthur Unbleached All-Purpose Flour
3 tablespoons granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
6 tablespoons (85g) unsalted butter, cold, cut into 12 pieces
1 large egg, plus enough milk to total 1/2 cup

Filling

4 tablespoons (57g) unsalted butter, melted
2/3 cup packed (142g) brown sugar
5 teaspoons cinnamon

Frosting (optional)

1 cup (113g) confectioners' sugar
1/2 teaspoon vanilla extract
2 tablespoons unsalted butter, melted
Pinch salt
1 1/2 to 2 tablespoons milk or cream

1. Preheat the oven to 400°F. Lightly grease a 9-inch round cake pan.
2. For the dough: In a large bowl, mix together the flour, sugar, baking powder, and salt. Work in the cold butter until the mixture resembles coarse meal. Break the egg into a measuring cup and add enough milk to equal 1/2 cup. Whisk together and stir into the dry ingredients to make a soft dough.
3. Turn the dough out on a floured work surface and roll it into a rope about 14 inches long. Flatten it gently, then use a rolling pin to gently roll it into a 16 by 6-inch rectangle. Add flour underneath as needed to prevent sticking.
4. To make the filling: Combine all ingredients until smooth and spreadable.
5. To assemble: Spread the filling on the dough, leaving a 1/2-inch border along one long edge. Starting from the long edge that DOES have filling on it, roll the dough into a 16-inch log and turn it seam-side down. Cut into 16 slices and place them in the prepared pan.
5. Bake for 20 to 25 minutes, until golden brown. Place the pan on a rack to cool.
6. For the frosting (if making): Stir together the sugar, vanilla, butter, and salt. Add 1 1/2 tablespoons milk or cream and beat until smooth and spreadable, adding more liquid if needed. Spread the frosting on the warm buns and serve.

*Please bring 8 cinnamon rolls, wrapped, on a plate, and bring the label from the King Arthur Flour bag.