

Sweet American Cinnamon Rolls

A delicious yet quick sweet treat for weekday mornings. Perfect with a cup of hot, black coffee!

Be sure to check the pantry and fridge to make sure you have all ingredients on hand before beginning

To make this sweet treat, you'll need the following ingredients and appliances.

Ingredients

- 1 tube of Refrigerated bread roll dough
- 1 stick Butter
- 1 stick Margarine
- ½ cup Sugar
- 2 tbsp Cinnamon
- 2 tbsp Flour

Appliances

- Oven
- Microwave

Tools

- Knife
- Rolling pin
- Bowl
- Whisk

1. Flour your workspace (the counter) with a light dusting of flour.
2. Open your bread roll dough and drop it onto the floured workspace.
3. Roll out the dough until it is about ¼ inch thick.
4. Melt butter in bowl and pour evenly onto dough.
5. Sprinkle sugar and cinnamon evenly over buttered dough.
6. Roll up the dough, starting on one end until you have a log-shape. (See figure 1 for assistance)
7. Cut roll into 6 pieces and arrange on baking sheet.
8. Bake for 15-20 minutes or until golden brown, then let cool for 10 minutes and enjoy!

Troubleshooting

- If you are not sure what your rolled up log should look like, check the figure below.

