

martha stewart

Cinnamon-Sugar Ragamuffins

Sugar and spice and everything nice—that's what these special pastries are made of. They start with biscuit dough, which is flattened out and dusted with plenty of sugar and cinnamon. Then it's rolled up, sliced, sprinkled with coarse sugar for extra sparkle and crunch, and baked until flaky and golden brown.

Prep: 30 mins

Total: 50 mins

Yield: Makes 12



Kate Sears

Ingredients

3 cups unbleached all-purpose flour, plus more for dusting

1/4 cup plus 1 tablespoon granulated sugar

1 teaspoon kosher salt (we use Diamond Crystal)

2 1/4 teaspoons baking powder

3/4 teaspoon baking soda

10 tablespoons cold unsalted butter, cut into small pieces, plus more, softened, for serving

1 cup low-fat buttermilk, plus more for brushing

1 teaspoon ground cinnamon

Coarse sanding sugar, for sprinkling

Directions

Step 1

Preheat oven to 425°F. In a large bowl, whisk together flour, 1 tablespoon granulated sugar, salt, baking powder, and baking soda. Add butter; toss to evenly coat. Press mixture between your fingers to create flower-petal shapes.

Step 2

Slowly drizzle in buttermilk while stirring with a fork until dough begins to come together. Transfer to a lightly floured work surface; knead a few times to bring together. Roll into a 16-by-11-inch rectangle.

Step 3

In a small bowl, combine remaining 1/4 cup granulated sugar and cinnamon; sprinkle evenly over dough. Starting at one long end, roll dough into a tight log. Trim ends; cut into 12 equal pieces and place, cut-sides down, in a standard muffin tin. Freeze 15 minutes. Brush tops with more buttermilk and sprinkle with sanding sugar.

Step 4

Bake until puffed and golden, 15 to 20 minutes. Serve warm or at room temperature, with more butter, or store in an airtight container at room temperature up to 2 days.