



# Noreen's Kitchen

## No Yeast Cinnamon Rolls

### Ingredients

#### **Dough**

3 cups all purpose flour  
1 tablespoon baking powder  
1 teaspoon salt  
1 teaspoon vanilla powder or extract  
1 stick (1/2 cup) cold butter cut in cubes  
1 1/2 cups buttermilk

#### **Filling**

1 cup packed brown sugar  
1 cup granulated sugar  
4 tablespoons (1/4 cup) melted butter  
2 teaspoons ground cinnamon

#### **Icing**

2 cups confectioners sugar  
2 tablespoons butter, softened  
1 teaspoon vanilla extract  
3 to 4 tablespoons cream or milk

### Step by Step Instructions

Preheat oven to 350 degrees

Prepare a 9 x 13 inch baking pan with either butter or cooking spray. Set aside.

Combine ingredients for filling together in a bowl. Stir until mixture resembles wet sand. Set aside.

Combine flour, baking powder, salt and vanilla powder\*, blend well.

Cut butter into flour mixture using a pastry cutter or two butter knives until mixture resembles coarse crumbs.

Add buttermilk and mix together into a slightly moist dough.

Turn onto a floured board and knead three or four times to bring everything together into a mass that is not too sticky.

Roll out into a rectangle that is approximately 12 x 16 inches and 1/4 inch thick.

Spread filling over the dough leaving a 1/2 border around the edge.

Carefully begin to roll the dough up from the long side and lightly pinch the seam together along the bottom. Roll seam side down.

Cut into 12 pieces and place each roll into the prepared pan 3 x 4.

Bake for 20 to 25 minutes or until golden brown and the filling is bubbly.

Remove from oven and allow to cool for 5 minutes.

Remove rolls from pan and transfer to a wire rack on a baking sheet.

Mix glaze ingredients together until smooth adding 1 tablespoon of milk or cream at a time until the desired consistency is reached.

Drizzle glaze over the cinnamon rolls.

Store any leftover rolls in an airtight container and eat within 3 days.

**Enjoy!**