



Buttermilk Biscuit Cinnamon Rolls

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 10 minutes

If you love cinnamon rolls but are intimidated by yeast breads, these melt-in-your-mouth spirals are exactly what you've been looking for.



Dough:

3 cups self-rising flour (see TO MAKE SELF-RISING FLOUR)

2 tablespoons granulated sugar

1/2 cup unsalted butter, cold, cut into pats

1 cup buttermilk, plus 2 tablespoons cold, divided

3 tablespoons unsalted butter, softened

1/4 cup light brown sugar, firmly packed

1/4 teaspoon ground cinnamon

3 tablespoons unsalted butter, melted (optional)

Glaze:

2 cups sugar, confectioner's

3 tablespoons buttermilk

1/8 teaspoon kosher salt

OMG!! Buttery, cinnamon-ey and slathered in a sweet glaze.

TO MAKE SELF-RISING FLOUR: Just add 2 teaspoons of baking powder for each 150g/6oz/1 cup plain flour. Sift the flour and baking powder together into a bowl before using, to make sure the baking powder is thoroughly distributed (or you can put both ingredients into a bowl and whisk them together).

PREP:

Preheat oven to 450°F.

Lightly spray a 10-inch cast-iron skillet with cooking spray.

FOR THE DOUGH (35 minutes + 10 minutes to cool):

In a large bowl, whisk together flour and granulated sugar.

Using a pastry blender or 2 forks, cut cold butter into flour mixture until crumbly.

Gradually stir in 1 cup buttermilk with a fork just until dry ingredients are moistened (add remaining 2 tablespoons buttermilk, if needed).

Turn cut dough onto a lightly floured surface, and gently knead dough 5 times.

Pat or gently roll dough to a 14 x 8-inch rectangle

Brush softened butter onto dough

In a small bowl, stir together brown sugar and cinnamon; sprinkle onto buttered dough.

Starting at one long side, roll up dough into a log.

Cut roll into 8 (1-3/4-inch-thick) slices. Place slices cut side up in prepared pan.

Bake until golden brown, about 19 minutes.

Brush melted butter onto rolls, if desired. Let cool on a wire rack for 10 minutes.

FOR THE GLAZE (5 minutes):

In a medium bowl, whisk together confectioners' sugar, buttermilk, and salt.

For a thin glaze, drizzle onto warm rolls. For a thicker glaze, drizzle onto rolls after cooling for 30 to 45 minutes.

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