

Melanie Perry's

## QUICK CINNAMON ROLLS

### Ingredients:

#### Filling:

- 1 doubled biscuit recipe
- 1/2 cup melted butter
- brown sugar & cinnamon

#### Icing:

- 2 cups powdered sugar
- 2 TBSP milk
- 2 TBSP butter, melted
- 1 tsp vanilla

### Instructions:

- Preheat oven to 425.
- Prepare biscuit recipe as directed.
- Turn onto a floured surface; knead 8-10 times.
- Roll the dough into a large rectangle, about 1/8" thick.
- Spread with melted butter, then sprinkle with cinnamon and brown sugar.
- Roll up the dough from the long side; pinch seam to seal.
- Cut into slices using a serrated knife, using a gentle, sawing motion. Don't smash!
- Place on a lined baking sheet and back for 15 minutes, or until done.
- Meanwhile, combine the icing ingredients and spread over hot rolls.
- Serve warm and enjoy!

