THE J.M. SMUCKER Co

Cinnamon Rolls

Prep Time	Cook Time	Serves	Difficulty
5 mins	15 mins	12	N/A

Ingredients

- 1 recipe Sweet Dough, small size
- 1/2 cup (125 mL) brown sugar
- 2 tsp (10 mL) ground cinnamon
- 3 tbsp (45 mL) butter, softened

Directions

Step 1:

Prepare Sweet Dough as directed to Dough stage. Remove dough from pan. Cover and let rest 5 minutes. Grease 12 muffin pans.

Step 2:

Combine brown sugar, cinnamon and butter in small mixing bowl.

Step 3:

Roll out dough on lightly floured surface to 12" x 9" (30 x 23 cm) rectangle. Spread brown sugar mixture evenly over dough. Roll up tightly from long side. Pinch edges together to seal.

Step 4:

Cut roll into 12 slices. Place in prepared muffin cups. Cover; let rise in warm place until doubled in size (40 to 50 minutes).

Step 5:

Preheat oven to 375°F (190°C).

Step 6:

Bake in preheated oven for 12 to 15 minutes, or until golden. Turn pan upside down and leave 5 minutes, then remove rolls from pan. Cool slightly before enjoying.

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