

Easiest Cinnamon Rolls

Yield: 15 rolls

INGREDIENTS

For the cinnamon rolls:

Cooking spray or butter, for coating the pan
3/4 cup granulated sugar, divided
1 tablespoon ground cinnamon
5 cups self-rising flour, plus more for dusting
2 cups whole or 2% milk
8 tablespoons unsalted butter, melted, divided

For the glaze:

2 cups powdered sugar
1/4 cup whole milk or 2%, plus more as needed
1/4 teaspoon fine salt

EQUIPMENT

Mixing bowls	Knife
Measuring cups and spoons	Whisk
Rubber spatula or wooden spoon	Bench scraper
9x13-inch baking dish	Rolling pin
Brush	Wire cooling rack

INSTRUCTIONS

1. **Heat the oven.** Arrange a rack in the middle of the oven and heat to 350°F. Coat a 9x13-inch baking dish with cooking spray or butter; set aside. Make and fill the rolls while the oven is heating.
2. **Mix the filling.** Mix 1/2 cup of the sugar and the cinnamon together in a small bowl; set aside.
3. **Make the dough.** Place the flour and remaining 1/4 cup sugar in a large bowl and whisk to combine. Mix the milk and 4 tablespoons of the melted butter together in a medium bowl. Add the milk mixture to the flour mixture and



stir with a rubber spatula or wooden spoon until a soft dough forms and no dry bits of flour remain.

4. **Knead the dough.** Transfer the dough onto a generously floured work surface. Sprinkle with more flour, then knead until the dough is fairly smooth, sprinkling with more flour as needed to prevent sticking. Do not over knead or the cinnamon rolls will be tough.
5. **Roll the dough out.** Flour a rolling pin and roll the dough into a 24- by 10-inch-long rectangle about 1/4-inch thick, with the longer side facing you.
6. **Fill the dough.** Brush 2 tablespoons of the melted butter onto the surface of the dough, using it all. Sprinkle it evenly with the cinnamon-sugar mixture, leaving a 1/2-inch border.
7. **Roll the dough up.** Starting at the long end closest to you, roll the dough up tightly into a log, using a bench scraper as needed to help release the dough from the work surface. Pinch the seam together at the top.
8. **Cut the dough.** Position the log seam-side down. Cut the dough crosswise into 15 pieces.
9. **Fill the baking dish.** Place the cut rolls cut-side up in the baking dish, 5 across and 3 down the dish.
10. **Butter the rolls.** Brush the tops of the cinnamon rolls with the remaining 2 tablespoons of melted butter.
11. **Bake the rolls.** Bake until puffed, golden-brown, and a toothpick or skewer inserted in several spots comes out clean, about 35 minutes. Meanwhile, make the glaze.
12. **Make the glaze.** Place the powdered sugar, milk, and salt in a medium bowl and whisk until smooth; set aside.
13. **Glaze the rolls.** When the cinnamon rolls are ready, place the baking dish on a wire cooling rack. Drizzle evenly with the glaze, then let cool 15 minutes before serving.

RECIPE NOTES

Storage: Leftovers can be wrapped in plastic wrap and stored in the refrigerator for up to 1 week. Rewarm in a 300°F oven until warmed through, about 10 minutes.

