



Buttermilk Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

15

Description

Easy yeasted cinnamon rolls A crowd always gathers when they come out of the oven Favorite activity scraping the goo off the bottom of the pan

Ingredients

- - 2 (.25 ounce) packages active dry yeast - $\frac{1}{4}$ cup warm water (110 degrees F/45 degrees C) - 1 $\frac{1}{2}$ cups buttermilk - $\frac{1}{2}$ cup vegetable oil - 4 $\frac{1}{2}$ cups all-purpose flour - 1 teaspoon salt - $\frac{1}{2}$ teaspoon baking soda - $\frac{1}{2}$ cup butter
- melted - 1 $\frac{1}{4}$ cups brown sugar - 1 $\frac{1}{2}$ teaspoons ground cinnamon

Instructions

1. In a large bowl
2. dissolve yeast in warm water. Let stand until creamy
3. about 10 minutes. In a small saucepan
4. heat the buttermilk until warm to the touch. Pour the buttermilk and oil into the yeast mixture; mix well. Combine the flour
5. salt and baking soda. Stir the flour mixture into the liquid 1 cup at a time
6. until a soft dough forms. Turn dough out onto a lightly floured surface and knead 20 times. Cover and let rest for 15 minutes. In a small bowl
7. stir together the butter
8. brown sugar and cinnamon. On a lightly floured surface
9. roll dough out into a large rectangle. Spread the brown sugar and butter mixture over the dough
10. roll up into a log and pinch the seam to seal. Slice into 1 inch pieces and place cut side up in a lightly greased 10x15 baking pan. Cover and let rise 30 minutes or cover and refrigerate overnight. If baking immediately
11. preheat oven to 400 degrees F (200 degrees C). Bake in preheated oven for 20 to 25 minutes
12. until golden brown. Let stand for 2 to 3 minutes before serving. Alberta Rose