

Mom39s Jiffy Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

50 mins

Description

This is my favorite recipe because it is so quick Frost if desired

Ingredients

- - 3 cups all-purpose flour - ½ (15.25 ounce) package yellow cake mix - 2 (.25 ounce) packages quick-rise yeast - 1 teaspoon salt - 2 cups warm water (105 to 115 degrees F/40 to 45 degrees C) - 1 cup all-purpose flour
- or as needed - 2 tablespoons butter
- softened - ½ cup white sugar - 1 tablespoon ground cinnamon

Instructions

1. Combine 3 cups flour
2. cake mix
3. yeast
4. and salt in a large bowl; beat warm water into flour mixture until thoroughly combined. Mix remaining 1 cup flour into batter to make a soft dough. Turn dough out onto a floured work surface and knead until smooth
5. 6 to 8 minutes. Roll dough into a 9x18-inch rectangle. Spread softened butter over dough and sprinkle evenly with sugar and cinnamon. Roll dough into a log
6. starting with a long edge
7. and pinch edges together to seal. Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet. Cut dough into 1-inch thick slices and arrange on prepared baking sheet. Cover rolls and let rise in a warm place until doubled
8. about 15 minutes. Bake in the preheated oven until cinnamon rolls are lightly browned and cooked through inside
9. 15 to 18 minutes.