

Baking Powder Cinnamon Rolls

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  30
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Serves:  8

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Yom Kippur

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

These sweet treats are a cross between a classic cinnamon bun and a really soft cookie. The lack of yeast in this recipe means it will not yield a fluffy doughy cinnamon roll, but if you're craving cinnamon rolls and don't have time to wait for dough to rise, this is the perfect compromise. You might want to consider doubling this recipe; these are that good!

Ingredients (9)

Dough

- 2 cups flour
- 2 tablespoons sugar
- 2 teaspoons Haddar Baking Powder
- 1/2 teaspoon salt
- 1/2 cup margarine

2/3 cup water

Filling

2 tablespoons butter or margarine, melted

1/2 cup sugar

2 tablespoons **Gefen Cinnamon**

Start Cooking

Prepare the Baking Powder Cinnamon Rolls

1. Preheat oven to 425 degrees Fahrenheit.
2. Knead all ingredients for dough and roll out on floured board into a rectangle.
3. Combine filling and spread over dough.
4. Roll up and cut into 16 slices. Place each slice in a cupcake liner.
5. Bake at 425 for 15 minutes or until done.

Credits

Styling and Photography by Tamara Friedman