

Bisquick Cinnamon Rolls

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Ingredients

4 cups Bisquick mix
1 1/4 cup buttermilk
4 tablespoons sugar
1 cup brown sugar
1/4 cup granulated sugar
1 tablespoon cinnamon
1/2 cup chopped pecans
2 Tablespoons butter melted
3/4 cup butter, melted and cooled
1 cup powdered sugar
1-2 Tablespoons milk
1 teaspoon vanilla

Directions

In a large bowl, Combine Bisquick, buttermilk and sugar in a bowl using a fork. Mix just until all combined to create a dough.

In a medium bowl, Combine brown sugar, granulated sugar, cinnamon and nuts in separate bowl. Add 2 tablespoons melted butter and stir to moisten. Set aside.

Generously flour rolling surface. I know it seems like a lot but trust me, this is a sticky dough. Turn dough out onto surface and start patting into a rectangular shape with your hand. Flour your hand well also.

Use a rolling pin to thin dough to about 1/2 inch thickness. Do not over-roll, the dough will stick. Once rolled out, pour 3/4 cup melted butter over entire surface then spread with pastry brush to even out and get to the edges. Sprinkle sugar/nut mixture over butter.

Start rolling dough from long end. Slice into 1 inch to 1/2 inch slices. I used dental floss to slice mine. It really does work, without mashing the pastry.

Transfer slices to a well greased (sprayed) 9 x 13 pan. I used a spatula to make it easier. Bake in preheated 375 degree oven for 25-30 minutes, until just golden brown on tops. Let sit for 5 minutes before serving.

Combine powdered sugar, milk and vanilla until desired consistency and drizzle over topped of rolls.