

# Iced Cinnamon Rolls

written by The Recipe Exchange | November 16, 2014

## **Ingredients**

2 cups all-purpose flour  
1 tsp. salt  
3 tsp. baking powder  
6 Tbls. shortening  
2/3 cup milk – low fat okay  
2 Tbls. butter OR margarine – softened  
2 Tbls. ground cinnamon  
1/4 cup granulated sugar  
1 cup powdered sugar  
1 Tbls. butter OR margarine – melted  
1/2 Tbls. milk – low fat okay  
1/2 tsp. vanilla extract

## **Directions**

Sift together flour, salt, and baking powder.  
Cut in shortening with a pastry blender.  
Stir in milk.  
Knead lightly. Roll out to 1/4" thick, 7" X 16" rectangle.  
Spread butter on dough.  
Sprinkle sugar and cinnamon over butter.  
Tightly roll up dough.  
Using dental floss, cut into 1" pieces and place pieces into a greased muffin tin.  
Bake in 425 degree oven for 15 minutes.  
Combine last 4 ingredients and pour over hot cinnamon rolls.