**CINNAMON ROLLS**

**Cinnamon Rolls**

1/2 bag of refrigerator bread dough

1/4 c. flour

3 Tbsp. butter

2 Tbsp. sugar

2 Tbsp. brown sugar

2 tsp. cinnamon

Cooking Spray

1. Sprinkle counter with flour and roll dough into a 16 x 10 inch rectangle.
2. Melt butter and spread over dough.
3. Combine both sugars and cinnamon. Sprinkle over dough.
4. Roll up jelly roll style, beginning from the longest side.
5. Cut into 12 pieces with sharp knife on cutting board, not the counter. Place in a greased 9 x 13 pan.
6. Bake in oven at 375 for 25-30 minutes.
7. Cool slightly, remove from pan and ice.
8. Makes 12 cinnamon rolls.

**Icing**

1 c. powdered sugar

1/4 tsp. vanilla

2-3 Tbsp. milk

1. Combine powdered sugar, vanilla, and milk together in a medium bowl.
2. Whisk until smooth.
3. Pour over slightly cooled cinnamon rolls.