Easy Cinnamon Rolls

Ingredients

- 2 3/4 c all-purpose flour
- 1/4 c sugar
- 1 tsp salt
- 2 1/4 tsp yeast
- 1/2 c milk
- 1/4 c water
- 3 tbsp butter
- 1 egg
- FILLING
- 3 tbsp butter, softened
- 1 tbsp cinnamon
- 1/4 c sugar
- ICING
- 1/3 c powdered sugar
- 1/2 tsp vanilla
- 1-2 tbsp milk

Steps

1. Make dough: Whisk flour, sugar, salt, and yeast.
2. Put milk, water, butter in microwave until warm (~110F). Pour into dry ingredients. Add egg. Stir until soft dough forms.
3. Flour a surface. Knead dough for 3min. Put in lightly greased bowl and let rest ~10min.
4. Roll dough flat into ~14x8in rectangle. Spread softened butter on top. Mix cinnamon and sugar, sprinkle all over. Roll up the short side so you have a long roll of cinnamon dough.
5. Cut into 10-12 rolls. Put in a 9-in round. Cover and let rise for 60-90 min, until doubled.
6. Preheat oven to 375 F.
7. Bake for 25-28min or until lightly brown on top.
8. Make icing and drizzle over warm rolls.

Notes

could add extra cinnamon in the middle