

## Quick Cinnamon Rolls

Oven temp: 425° F

Cook time: 15 - 18 mins

Ingredients:

2 cups flour

2 tablespoons white sugar

4 teaspoons baking powder

½ teaspoon salt

½ cup marg

1 egg

⅓ cup milk

¼ cup marg

½ cup brown sugar

1 teaspoon cinnamon

Combine flour, salt, sugar & BP; cut in ½ cup marg until crumbly. Beat egg & milk together; add to dry ingredients all at once and stir with a fork to make a soft dough.

Put on a floured board & knead for about 10 mins.

Roll out to a 9 x 12 inch rectangle. Spread ¼ marg over dough. Sprinkle with brown sugar & cinnamon. Roll up and pinch edge to seal. Cut (use dental floss to cut the dough) into 12 pieces and place on pan.

Bake at 425° F for 15 - 18 mins.

Cool on a wire rack.