

Quick and Easy Cinnamon Rolls

These cinnamon rolls are a little faster to make than most, with no rising time.

Cook Time: 25 minutes

Total Time: 25 minutes

Ingredients:

- 1/4 cup plus 1 1/2 teaspoons shortening
- 3 cups self-rising flour
- 1 cup milk
- 1/2 cup butter or margarine, softened
- 1/2 cup sugar
- 1/2 cup firmly packed brown sugar
- 1 tablespoon ground cinnamon
- 3/4 cup chopped pecans (optional)
- 1/2 cup raisins (optional)

•Vanilla Glaze:

- 1 1/4 cups sifted powdered sugar
- 3 tablespoons milk
- 1/4 teaspoon vanilla

Preparation:

Cut shortening into flour with pastry blender until mixture resembles coarse meal. Add 1 cup milk, stirring until dry ingredients are moistened. Turn dough out onto a floured surface; knead lightly.

Roll dough into a 20x14-inch rectangle; spread the softened butter on dough, leaving a border of about 1/2-inch. Combine sugar and cinnamon; mix well, and sprinkle over butter. Top with pecans and raisins, if using. Beginning at long side, roll up jelly roll fashion; press edges and ends together securely. Cut into 1 inch slices; place cut side down in a buttered 13x9x2-inch baking pan. Bake at 375° for 20 to 25 minutes.

Combine powdered sugar and 3 tablespoon milk and vanilla; drizzle over warm rolls. Makes 20 cinnamon rolls.

