

RECIPE

# Cinnamon buns



Ready in **45minutes**

Serves **2 people**

## Ingredients

- 3/4c flour
- 1 ½ TBS sugar, divided
- ½ tsp baking powder
- ¼ tsp baking soda
- 1 pinch salt
- 6 TBS milk
- 1 tsp light olive oil
- 2 TBS butter, melted, divided
- 2 ½ TBS brown sugar
- 1 tsp cinnamon

### FOR THE GLAZE

- 3 oz cream cheese, soft
- ¼ c powdered sugar

## Preparation

1. Preheat oven to 375 F
2. Mix in a small bowl, flour, ½ TBS sugar, baking powder, baking soda and salt.
3. In another small bowl mix milk, 1 TBS butter
4. Add wet to dry ingredients.
5. Place dough on a cutting board and flatten out with your hands.
6. Make you cinnamon sugar
7. Add 1TBS melted butter on top and add your cinnamon sugar.
8. Roll up the dough and cut into 4 pieces
9. Place in a non-stick cupcake pan and place in the oven for 15 minutes. While the buns are baking make the glaze.

10. Once bun are done take out of oven

11. Glaze immediately.