

## Easy Homemade Cinnamon Rolls with No Fuss

This recipe stands out for several reasons:



**OVEN**  
**375°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup unsalted butter, melted
- 1 tablespoon ground cinnamon
- 1/4 cup brown sugar
- 1/2 cup powdered sugar (for icing)
- 1 tablespoon vanilla extract (for icing)

### DIRECTIONS

1. Preheat your oven to 375°F (190°C) and grease a baking dish.
2. In a large bowl, mix together the flour, granulated sugar, baking powder, and salt.
3. Add the milk and melted butter to the dry ingredients, stirring until a soft dough forms.
4. On a floured surface, roll out the dough into a rectangle about 1/4 inch thick.
5. Spread the brown sugar and cinnamon mixture evenly over the dough.
6. Roll the dough tightly from one end to the other, then slice into 12 equal pieces.
7. Place the rolls in the greased baking dish and bake for 20-25 minutes, or until golden brown.
8. While the rolls are baking, whisk together the powdered sugar, vanilla extract, and a splash of milk to create the icing.
9. Once the rolls are done, drizzle the icing over them while they are still warm.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-homemade-cinnamon-rolls-with-no-fuss/>