

# No Yeast Cinnamon Roll Muffins

- Yield: 6 large muffins 



★★★★★ 5 from 5 reviews

## Ingredients:

### FILLING

- 3 tablespoons butter, melted and cooled
- 1/2 cup light brown sugar
- 1 1/2 teaspoons ground cinnamon

### DOUGH

- 2 cups flour
- 2 tablespoons granulated sugar
- 4 teaspoons baking powder
- 1 teaspoon kosher salt
- 3 tablespoons butter
- 3/4 cup milk

### ICING

- 1 cup powdered sugar
- 1–2 tablespoons milk

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## Instructions:

1. Preheat the oven to 375° F. Coat a muffin tin with nonstick spray.

### FILLING

1. In a medium bowl combine the butter, brown sugar, and cinnamon. Set aside.

## DOUGH

1. In a large bowl combine the flour, sugar, baking powder, and salt. Using a pastry cutter or a fork, cut in the butter until combined. You can also use your hands for this. Slowly add in the milk and stir to combine, forming a dough. Turn the dough out onto a lightly floured surface and knead in any extra flour that didn't mix in.
2. Roll out the dough into a rectangle shape, approximately 1/4- inch thick. Spread the filling onto the dough evenly. Starting at the long end, tightly roll up the dough into a long log.
3. Cut the dough into 2 1/2 -inch long pieces for large muffin-rolls.
4. Place each piece into the prepared muffin tins.
5. Bake for 15-20 minutes, or until the centers are baked. Remove from the oven and place the pan on a wire rack to cool.

## ICING

1. Whisk together the powdered sugar and milk.
2. Loosen the muffins from the pan using a butter knife. Place on a plate and pour the icing on each muffin.