

Texas Sized Cinnamon Rolls

Dough Recipe:

3 cups of Pioneer Biscuit Mix

1 cup of milk

1 stick of butter

3 teaspoons of cinnamon

(may have to add more depending on how much dough you have)

$\frac{3}{4}$ cup of sugar

Icing Mixture:

1 cup of powdered sugar

1 teaspoon of vanilla extract

$\frac{1}{3}$ cup to $\frac{1}{2}$ cup of milk or heavy cream

(depends on how thick or thin you want the icing)

Preheat the oven to 450 degrees. Mix 3 cups of Pioneer Biscuit Mix with 1 cup of milk. Once combined roll it out and flatten into a rectangle. Then sprinkle the 6 tablespoons of cinnamon over the dough, and then the $\frac{3}{4}$ cup of sugar. Roll up the dough length ways. Then slice into half inch medallions. Place on a greased cookie sheet and bake at 450 degrees for 10 minutes. Remove from the oven and pour the icing over each slice.

Icing Recipe: In a mixing bowl combine the powdered sugar and the milk or heavy cream. Stir until you have the consistency as runny as you want your icing. If you make it too thin you can always add additional powdered sugar to thicken it. Then stir in the teaspoon of vanilla extract.

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