



# Buttermilk Cinnamon Rolls

allrecipes



Prep  
30 m

Cook  
25 m

Ready In  
55 m

Recipe By: Amy

"Easy, yeasted cinnamon rolls. A crowd always gathers when they come out of the oven. Favorite activity: scraping the goo off the bottom of the pan."

## Ingredients

2 (.25 ounce) packages active dry yeast	1 teaspoon salt
1/4 cup warm water (110 degrees F/45 degrees C)	1/2 teaspoon baking soda
1 1/2 cups buttermilk	1/2 cup butter, melted
1/2 cup vegetable oil	1 1/4 cups brown sugar
4 1/2 cups all-purpose flour	1 1/2 teaspoons ground cinnamon

## Directions

- 1 In a large bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes. In a small saucepan, heat the buttermilk until warm to the touch.
- 2 Pour the buttermilk and oil into the yeast mixture; mix well. Combine the flour, salt and baking soda. Stir the flour mixture into the liquid 1 cup at a time, until a soft dough forms. Turn dough out onto a lightly floured surface and knead 20 times. Cover and let rest for 15 minutes. In a small bowl, stir together the butter, brown sugar and cinnamon.
- 3 On a lightly floured surface, roll dough out into a large rectangle. Spread the brown sugar and butter mixture over the dough, roll up into a log and pinch the seam to seal. Slice into 1 inch pieces and place cut side up in a lightly greased 10x15 baking pan. Cover and let rise 30 minutes or cover and refrigerate overnight. If baking immediately, preheat oven to 400 degrees F (200 degrees C).
- 4 Bake in preheated oven for 20 to 25 minutes, until golden brown. Let stand for 2 to 3 minutes before serving.