



### **Cinnamon Rolls in a jar**

\*makes 6 if using 8 ounce jelly jar

\*makes 12 if using 4 ounce jelly jar

#### Ingredients:

{dough}

2 cups flour

2 Tablespoons granulated sugar

1-1/4 Tablespoons baking powder

3/4 teaspoon salt

1/2 stick unsalted butter, softened & cut into small pieces

3/4 cup buttermilk

{filling}

1/2 stick unsalted butter, softened

1 cup light brown sugar

1 Tablespoon cinnamon

{frosting}

2 cups confectioners sugar

4-6 Tablespoons heavy cream

1 teaspoon vanilla

**Directions:**

– Preheat oven to 350 degrees

– In a large bowl, whisk together flour, sugar, baking powder & salt. Set aside. Add pieces of butter & mix until dough is crumbly.

– Add buttermilk until a nice dough forms. Place dough on floured surface. Knead dough.

\*\*To save time, you don't have to roll the dough out. You can pull pieces of the dough and place in jar. (As seen on Niki and Gabi Beauty Holiday Treats episode.)

– Roll dough into a large rectangle; about 1/4 inch thick.

– Mix butter, brown sugar & cinnamon together. Mixture will resemble wet sand.

– Spread mixture evenly over rolled dough.

– Roll the dough length-wise away from you & slice into 6 evenly sliced rolls – {about 4 inches thick if using 8 ounce jelly jars} or 12 evenly sliced rolls – {about 2 inches thick if using 4 ounce jelly jars}.

– Place rolls in greased jelly jars. {I had 8 ounce jelly jars on hand}. Place jars on cookie sheet.

– Bake 18-20 minutes for 4 ounce jars; 25-30 minutes for 8 ounce jars or until golden brown & baked through.

– Remove from oven and let cool on a wire rack for about 20-30 minutes.

– Whisk together confectioners sugar, heavy cream & vanilla. The frosting will be somewhat thick.

– Spoon frosting on top. Let set before adding and sealing lids.

\*Refrigerate up to 1 week or freeze for up to 6 months.

