

Cinnamon rolls



Ingredients:

- 1 can (8 oz) refrigerated biscuit dough
- 1/4 cup butter, softened
- 1/2 cup brown sugar, packed
- 2 tablespoons ground cinnamon
- Vanilla frosting (optional)

Instructions:

1. Preheat oven to 375°F (190°C). Roll out each biscuit into a rectangle about 4x6 inches.
2. Mix together softened butter, brown sugar, and cinnamon. Spread evenly over each rectangle of dough.
3. Starting at the narrow end, roll up each dough rectangle tightly.
4. Slice each roll into 6-8 pieces and place them flat on a greased baking sheet.
5. Bake for 10-12 minutes, or until golden brown.
6. Let cool slightly, then frost with vanilla frosting if desired.