

# Cinnamon Biscuits

From [Bakingbetter.com](http://Bakingbetter.com)

2 cups all purpose flour  
1 tablespoon baking powder  
1 teaspoon salt  
¼ cup butter or shortening  
¾ to 1 cup milk  
1 teaspoon vanilla

Preheat oven to 350 degrees.

Sift or whisk together flour, baking powder, and salt. Using a pastry cutter, cut the butter into the flour mixture until most of the butter has been worked in, and there are no pieces larger than a pea.

Stir milk and vanilla together. Add milk and vanilla mixture (¾ cup) and stir until just combined, if the mixture seems dry, add the additional ¼ cup of milk.

Roll out dough on a lightly floured surface to ¼ inch thick and as close to a rectangle as possible. Spread the dough with ¼ cup softened or melted butter. Mix together ½ cup sugar and 1 teaspoon cinnamon. Sprinkle the cinnamon sugar mixture evenly over the buttered dough.

Roll the dough into a log starting at the long side, jellyroll style. Slice into ½ inch rounds and place in a greased 8x8 square baking pan, just so that they touch. Bake for 15-20 minutes or until golden brown.

While the cinnamon rolls are baking, combine 1 cup powdered sugar,  $\frac{1}{4}$  teaspoon vanilla and 1 tablespoon milk. Stir to make a thick glaze, adding more milk a tiny bit at a time, if too thick.

Glaze biscuits while still warm. Serve warm