

## Quick Bread Cinnamon Rolls

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### *Quick Bread*

2 C all purpose flour  
2 t baking powder  
½ t salt

½ C unsalted butter, chilled and cubed  
½ C milk

### *Filling*

½ C brown sugar  
½ t cinnamon  
¼ t ground nutmeg  
Pinch ground allspice

Pinch ground cloves  
½ C raisins  
½ C chopped walnuts

### *Glaze*

1 C powdered sugar  
¼ t cinnamon  
Pinch salt

2 T sour cream  
¼ t vanilla extract

Preheat oven to 400°. Line a baking sheet with parchment paper.

In a large mixing bowl, whisk together quick bread dry ingredients. Add cubed butter and cut in until the texture of wet sand. Add milk and stir until just combined.

Turn dough out on to a floured surface. Knead two or three times, then roll out to 10" x 12" rectangle.

In a mixing bowl, toss together filling ingredients until combined. Sprinkle filling evenly over quick bread dough, slightly pressing into dough.

Working with the long edge, roll dough into a log. As you roll, press firmly, but not too much (you want an even log, not filling pushing out the ends). Cut log into 12 pieces (about 1" wide). Place pieces, cut side up, onto parchment-lined baking sheet. Bake for 25 minutes.

As cinnamon rolls bake, prepare glaze. Place powdered sugar, cinnamon, and salt into a small mixing bowl. Add sour cream and vanilla extract. Mix until smooth. (If you need to, you can add about ½ t of milk to thin out the glaze. When finished baking, let cinnamon rolls set for 5 minutes before applying glaze.

Makes 12 cinnamon rolls

