



## CINNAMON ROLL BISCUITS

Yield: 6-8 biscuits

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|----------------------------------|---------------------|
| 2 cups Ceresota Unbleached Flour | Mix together:       |
| 1 tablespoon baking powder       | ¼ cup sugar         |
| ½ teaspoon salt                  | 1 teaspoon cinnamon |
| ¼ cup shortening                 |                     |
| 2/3 cup milk                     |                     |
| 2 tablespoons melted butter      |                     |
| ½ cup raisins                    |                     |

### Powdered Sugar icing:

- 1 ¼ cups sifted powdered sugar
- ¼ teaspoon vanilla
- 1 ½ tablespoons milk

Preheat oven to 425°. Grease 8-inch round pan or muffin tin.

Sift flour, add baking powder and salt; sift again. Cut in butter until a crumbly mixture is formed, resembling corn meal. Add milk, mix only until moistened. Turn dough out onto a lightly floured surface and knead gently. Roll out into a rectangle about 8 x 10 inches, 1/4 inch thick. Spread with melted butter, then with cinnamon-sugar mixture. Sprinkle with raisins. Roll up like jelly roll, forming a 10-inch roll. Cut into 6-8 pieces and set cut side up into 8-inch round pan with sides touching, or a muffin tin. Bake 18-20 minutes. Cool slightly. While cooling, make icing in a small mixing bowl stirring together powdered sugar, vanilla and milk, blending until easy to drizzle (you may need to add more milk, ½ teaspoon at a time). Drizzle powdered sugar icing over baked and slightly cooled biscuits. Best when served warm.