



Cinnamon Roll Bites

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Prep Time - 15 minutes

Bake Time - 25 minutes

Total Time - 40 minutes

Servings - 10

ingredients

- 2 cups Flour
- 1 Tbsp Baking Powder
- 1/2 tsp Salt
- 1/2 cup Butter, cold
- 1 cup Milk, cold
- 1/4 cup Brown Sugar
- 1/4 cup Granulated Sugar
- 1 tbsp Cinnamon
- 1/2 cup Butter, melted

directions

- In a large bowl, combine flour, baking powder and salt.
- Cut the butter into cubes and add to the bowl. Cut in the butter with a pastry cutter or fork until butter is in pea-sized pieces.
- Stir in milk gradually, adding just enough so that the dough comes together. Bring together in a ball with your hands (if it becomes sticky, just add more flour).
- Preheat oven to 350 degrees F. Grease the sides of a 9-10" pie plate. Place 3-4 tbsp melted butter in the bottom of the pie plate and swirl to coat.
- In a medium bowl, combine brown & granulated sugar and cinnamon. Roll dough into 1 inch balls. Dip balls in remaining melted butter and then coat in cinnamon sugar mixture and place in the pie plate.
- Drizzle melted butter over the dough balls in the pan. Bake for 23-26 minutes until biscuits are cooked and butter/sugar mixture is bubbling in the bottom of the pan.

*If you're using a pie plate smaller than 10", it's a good idea to place a piece of tin foil in the oven under the plate to catch any possible drips.