

# [PRIDE OF SZEGED] QUICK CINNAMON ROLLS

## DOUGH

2 CUPS WHITE FLOUR  
1 CUP WHEAT FLOUR  
1 TABLESPOON BAKING POWDER  
1/2 TEASPOON SALT  
1/4 CUP SUGAR  
1/3 CUP SHORTENING OR BUTTER  
1 CUP MILK

## FILLING

1/4 CUP MELTED BUTTER  
1/4 CUP SUGAR  
1/4 CUP BROWN SUGAR  
1 TABLESPOON CINNAMON  
(HALF THIS BATCH PICTURED HAS CHOPPED PECANS)

## FROSTING

2 TABLESPOONS SOFTENED BUTTER  
4 OZ (1/2 BAR) SOFTENED CREAM CHEESE  
1/2 TEASPOON VANILLA EXTRACT  
1 CUP POWDERED SUGAR



MIX TOGETHER DRY DOUGH INGREDIENTS IN LARGE BOWL. CUT IN SHORTENING OR BUTTER WITH PASTRY BLENDER OR FORK UNTIL SMALL UNIFORM TEXTURE. ADD MILK AND MIX TO FORM DOUGH. KNEAD LIGHTLY ON FLOURED BOARD ABOUT 10 TIMES. ROLL OUT ON FLOURED SURFACE TO 1/4 INCH USING ROLLING PIN. MELT BUTTER FOR FILLING. EVENLY BRUSH OVER DOUGH. MIX FILLING SUGARS AND CINNAMON AND SPREAD OVER BUTTERED DOUGH. ROLL UP THE DOUGH ON THE LONG END. CUT INTO 1" PIECES. PLACE ON GREASED COOKIE SHEET ABOUT 2" APART. BAKE 15 MIN AT 400 DEGREES OR UNTIL LIGHTLY BROWN. WHILE ROLLS COOL SLIGHTLY, PREPARE FROSTING. TOP ROLLS WHILE STILL WARM. YUM!



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