

Icing:

- 1/2 C. butter, softened...used 1/4 c.
- 1 1/2 C. powdered sugar....used 3/4 c
- 1 oz. cream cheese.... omitted
- 2 T. whipping cream....used a dollop of 2% milk
- 1 tsp. vanilla extract
- pinch of salt

Beat until fluffy. When rolls are hot, spread lots of icing on them.

To make these the night before needed, skip the final rising step. Let rise overnight in the fridge. In the morning, bake!

TO make slicing easier I use dental floss. Just slip it under the roll, criss cross and pull. Nice, even slices :-)

Jean

Follow Ups:

- I've been putting off making these. Maybe tomorrow. THX. nt - mom2abcd  
21:16 Sep 25 (0)

Post a Followup

Name:

E-Mail:

Subject:

.....

.....

Re: "Healthy" cinnamon rolls....well, atleast healthier