

# Our State eats

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## Sweet Cinnamon Biscuits

Yield: 6 servings.

- 2 cups all-purpose flour, sifted
- 1 tablespoon baking powder
- 1 teaspoon salt
- ¼ teaspoon baking soda
- ¼ cup vegetable oil
- ¾ cup buttermilk
- 8 tablespoons butter, softened
- ¾ cup sugar
- 1 teaspoon cinnamon

Preheat oven to 400°. Grease a 9-inch round pan.

Combine flour, baking powder, salt, and baking soda in a medium mixing bowl. Stir in vegetable oil. Add buttermilk, and stir just until blended. Knead dough on a lightly floured surface until smooth.

Roll dough into a 15-inch x 8-inch rectangle. Spread butter over the dough.

Combine sugar and cinnamon in a small mixing bowl. Sprinkle over butter. Roll up the rectangle, starting from one long side. Pinch seam to seal. Cut the roll in ½-inch slices.

Arrange slices, cut side up, in prepared pan. Bake until lightly browned, 15 to 20 minutes. Remove from oven. Serve hot.



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