



## QUICK CINNAMON ROLLS (above)

|                                                                |                                       |
|----------------------------------------------------------------|---------------------------------------|
| $\frac{1}{2}$ recipe Calumet Biscuit<br>Dough—use basic recipe | 3 tablespoons sugar                   |
| $1\frac{1}{2}$ tablespoons butter                              | $\frac{1}{4}$ teaspoon cinnamon       |
|                                                                | $\frac{1}{4}$ cup currants or raisins |

Roll biscuit dough  $\frac{1}{4}$  inch thick. Cream butter, sugar, and cinnamon. Add currants, and sprinkle mixture over dough. Roll as for jelly roll. Cut in 1-inch slices. Dot pan generously with butter, and sprinkle with additional sugar. Place rolls on top, cut-side down. Bake in hot oven (450° F.) 10 minutes, then decrease heat to moderate (350° F.) and bake 15 minutes longer, or until done. Makes 6 rolls.