



Quick Cinnamon Rolls

Baking Mix:

4 cups Flour

¼ cup Powdered Milk

2 ½ Tbsp. Baking Powder

2 tsp. Salt

Rolls:

3 cups Baking Mix (from above)

¾ tsp. Cinnamon

¼ cup Raisins

1 - 1 ½ cups Water

3 Tbsp. Margarine

½ cup Brown Sugar

Roll dough into a large rectangle, ½ inch thick. Spread with margarine, sugar, cinnamon and raisin mix. Roll up and pinch ends.

Place the logs into a Dutch oven. Put briquettes on bottom and on top of the lid. Rotate frequently. Cook at low heat for 15 – 20 minutes.

Submitted by: Michael Short

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