



So Good Cinnamon Rolls

A fun, fall-time treat, perfect for breakfast or brunch—made using Bison Cottage Cheese! Easy to make and easy to love, these cinnamon rolls are glazed with flavors of maple and vanilla.

Servings	Prep Time	Cook Time	Total Time
12	30m	20m	50m

Ingredients

- ¾ cup Bison Cottage Cheese
- ½ cup plain yogurt
- ¼ cup sugar
- ¼ cup butter, melted
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 2 tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- 2 Tbsp butter, melted
- 1 cup pecans, chopped
- ⅔ cup packed brown sugar
- 1½ tsp ground cinnamon
- ⅔ cup confectioners' sugar
- 3 tsp maple syrup
- 1 tsp vanilla extract

Instructions

1. Preheat oven to 400°F.
2. In a food processor or blender, combine Bison Cottage Cheese, yogurt, sugar, butter, vanilla; cover and blend until smooth.
3. Add flour, baking powder, baking soda, and salt. Then cover and pulse until mixture forms soft dough.
4. Transfer dough to a lightly floured surface and knead 4-5 times.
5. Roll into a 15x12-inch rectangle and brush with butter to within ½ inch of the long edges.
6. Combine pecans, brown sugar, and cinnamon; sprinkle over dough.
7. Roll up dough starting with long side; pinching seam to seal. Cut roll into 12 slices. Place cut side down in a greased 9-inch round baking pan.
8. Bake cinnamon rolls for 20-25 minutes, until golden brown.
9. Cool for 5 minutes. Transfer to serving plate.
10. Combine confectioners' sugar, maple syrup, and vanilla extract to create glaze. Drizzle over rolls. Serve warm and enjoy!

