

Recipe from [Hall of Fame Moms](#).



Starbucks' Cinnamon-Swirl Biscuits

Filling: (Mix and set aside in a separate bowl)

- 2/3 cup brown sugar, firmly packed
- 1 & 1/2 teaspoon ground cinnamon
- 1/2 cup finely chopped walnuts (I skipped this)
- 1/4 cup dried currants or dark raisins (I skipped this)

For the biscuits (or as I did- rolls):

- 2 cups all-purpose flour
- 2 Tablespoons granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon of baking soda
- 1/2 tsp salt
- 1/2 cup unsalted butter, at room temperature
- 2/3 cup buttermilk (I used whatever milk I had on hand)
- 3 Tablespoons unsalted butter, melted

(See directions on next page.)

Preheat oven at 425 degrees and butter two 8-inch-diameter cake pans. *(I used a large round stone casserole dish and did not butter it).*

In a separate bowl mix your brown sugar, cinnamon, walnuts and currents or raisins *(optional- I did not use nuts or fruit)*. Set aside.

For the biscuits or rolls, sift flour, granulated sugar, baking powder, baking soda, and salt in a large bowl. Add the 1/2 cup butter (room temp) and with pastry blender or fingers blend it into the dry ingredients until mixture looks like fine, irregular crumbs. Add the buttermilk (I think I used half & half instead) and stir until dough forms a cohesive mass.

Turn dough onto a floured work surface and knead gently about 10 times. Push and pat dough into a rectangle about 12 inches long and 4 inches wide. Brush with 3 tablespoons butter. Spread the filling over the dough and press it in gently.

Starting at one of the long sides of the rectangle, roll the dough into a tight cylinder. Using a sharp knife, cut the roll into slices about 1 inch thick. *(NOTE: Mine look different as I did not roll it very tight nor cut all of them the same.)*

Place the slices, cut side down and about 1/2 inch apart, in the prepared pans. Bake until the biscuits are puffy and lightly browned, about 15 minutes. Serve warm. **Makes about 1 dozen.**

SUGAR GLAZE: I made a quick glaze out of powdered sugar, a little vanilla flavoring and some milk. You'll use more powdered sugar than anything so only use a little milk and then beat with a blender. I don't use exact measurements.

View recipe online at halloffamemoms.com.

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