

INSTANT POT NO YEAST, NO RISE CINNAMON ROLLS

Ingredients you will need:

For the Filling

- 3/4 cup light brown sugar packed
- 4 tbsp granulated sugar
- 2 tsp cinnamon ground
- 1/8 tsp salt
- 1 tbsp butter melted

For the Rolls

- 1 1/4 cup milk
- 1 tbsp white vinegar
- 2 1/2 cups all-purpose flour (plus more for work surface)
- 2 T white sugar
- 1 1/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 7 tbsp butter melted- divided
- 2 cups water for the Instant Pot

Instructions:

In a small bowl, whisk together the light brown sugar, granulated sugar, cinnamon, and salt. Whisk in the 1 tablespoon melted butter until it resembles wet sand. Set aside.

Combine the 1 1/4 cup milk and vinegar in a cup. Let sit 5 minutes. (This will make sour milk, buttermilk may be used in place of this)

Brush 1 tablespoon melted butter on the bottom and sides of a 7 inch push pan. Set aside.

In a large bowl or Kitchen-aid mixer (is what I used), whisk together the flour, 2 tablespoons granulated sugar, baking powder, baking soda, and 1/2 teaspoon salt.

Mix 2 tablespoons melted butter into the soured milk.

Make a well in the center of the dry ingredients and pour in the soured milk & butter. Mix until a dough is formed.

Pour your dough onto a floured surface and knead until the dough becomes smooth. This dough is very easy to work with, so this won't take long.

Roll the cinnamon roll dough into a 9x12 rectangle. Brush the dough with 2 tablespoons melted butter and sprinkle the filling on top of the butter. Pat it down so it sticks, leaving 1/4 inch around the edge of the cinnamon roll dough.

Roll the dough length wise until it resembles a log. Pinch the seams along the edge and on the ends so they stick.

Cut the log into 6 equal pieces. Place one piece in the center of your push pan and the remaining 5 around the center cinnamon roll.

Brush the tops of the rolls with the remaining 2 tablespoons melted butter.

Pour 2 cups water in the bowl of your Instant Pot electric pressure cooker and place the trivet inside.

Create a foil sling with a long piece of foil, folded lengthwise into thirds. Gently place the foil into your pressure cooker with the ends poking out on both sides.

Place a paper towel on top of your push pan (with cinnamon rolls inside) and lightly cover with a piece of foil.

Gently lower your cinnamon rolls (with paper towel and foil still on top) into your pressure cooker.

Fold the ends of the foil sling over the top of your push pan so they are accessible after your instant pot cinnamon rolls have cooked.

Close lid and set to "sealing". Cook your the cinnamon rolls on high pressure for 23 minutes. Natural Pressure Release (NPR) for 15 minutes.

Once the cinnamon rolls are finished cooking, gently remove the pan using your foil sling. Let cool 10 minutes.

Remove the cinnamon rolls by pushing them out from the bottom (this is where the push pan comes in handy)