



Kitchen Cheat Sheet: No Yeast Cinnamon Rolls



Tips

- This is a quick dough, not a stress-relief project. Knead just until it comes together or the rolls can turn dense.
- The dough can feel a little sticky, but adding too much flour makes cinnamon rolls sad. Dust lightly and keep moving.
- For prettier swirls and more layers of cinnamon sugar goodness, roll the dough into a log starting with the long edge.
- Unflavored floss slides through the dough without squishing the rolls flat. Fancy? No. Effective? Weirdly yes.
- A few seconds in the microwave gives you that bakery-style drizzle situation instead of sad frosting blobs.
- Pull them when they're lightly golden and set in the middle. Overbaked cinnamon rolls go from cozy breakfast to edible disappointment faster than you'd think.
- Add a pinch of cardamom or nutmeg if you're feeling fancy. Totally optional, but it gives the cinnamon filling a little "someone's grandma had secrets" energy. 😊

Storage

These no yeast cinnamon rolls are best warm on the day they're made, preferably with coffee and five uninterrupted minutes of peace. But if leftovers somehow happen, store them tightly covered at room temperature for up to 2 days or in the refrigerator for 4-5 days.

To reheat, pop one in the microwave for 10-15 seconds just until warm and soft again. If the icing melts a little, that's not a problem. That's a feature. 😊

Freezer:

Freeze tightly wrapped cinnamon rolls for up to 2 months. Thaw overnight in the refrigerator and warm before serving. Add fresh icing if you're feeling ambitious, or don't. We're not running a bakery here. 🍰

FAQs

Can I make cinnamon rolls without yeast?

Absolutely. These no yeast cinnamon rolls use an easy 2-ingredient dough made with self-rising flour and heavy cream, so there's no rise time and no waiting around wondering if your yeast gave up on life.

What does 2-ingredient dough taste like?

Think soft, tender, and cozy rather than chewy bakery-style cinnamon rolls. The texture is a little more biscuit-meets-cake than classic yeasted dough, but warm, iced, and full of cinnamon sugar? Nobody at the table is filing complaints.

Can I use all-purpose flour instead of self-rising flour?

Not without making a few changes. Self-rising flour already contains baking powder and salt, which helps these cinnamon rolls rise without yeast. If you only have all-purpose flour, you'll need to add leavening and salt.

Can I use milk instead of heavy cream?

Heavy cream gives the dough richness and tenderness. Milk will make the dough much drier and less flavorful, so I don't recommend swapping it unless you're prepared to experiment a little.

Why are my cinnamon rolls dense?

Usually this happens from adding too much flour or overworking the dough. This dough likes a light touch. Knead just until it comes together and use only enough flour to keep it from sticking.

Can I make these ahead of time?

These are best fresh and warm, preferably while standing in the kitchen pretending you're only having one. But yes, you can bake them ahead and warm them before serving.

How do I store leftovers?

Store leftover cinnamon rolls tightly covered at room temperature for a day or two, or refrigerate for longer storage. Warm them for a few seconds in the microwave before serving so the icing gets soft and happy again.

Can I freeze no yeast cinnamon rolls?

Yep. Freeze them tightly wrapped for up to 2 months. Thaw overnight in the refrigerator and warm before serving. Add fresh icing if you're feeling fancy.

What icing works best?

Whatever makes your heart happy. Cream cheese frosting, powdered sugar glaze, vanilla icing, or even the little tub from the store because some mornings are survival mode and we support that here. 🍩