**cinnamon rolls**

* 1/2 cup brown sugar
* 1 teaspoon baking soda
* 1/2 teaspoon salt
* 1/2 teaspoon vanilla
* 1 large egg
* 1 cup buttermilk
* 3 cups flour + about 1/3 cup for dusting

**filling**

* 2 tablespoons butter, softened
* 2/3 cup brown sugar
* 3/4 teaspoon cinnamon

**glaze**

* 1 cup powdered sugar
* 4-6 tablespoons heavy cream
* Preheat oven to 350 degrees. Prepare a 12-cup muffin pan by spraying with cooking spray. Set aside.
* Combine brown sugar, baking soda, salt, vanilla, and egg in a large mixing bowl. Whisk together until combined. Add butter milk and whisk until smooth and combined.
* Add in flour and stir with a wooden spoon, or spatula, until dough comes together and starts to somewhat form it's own ball. Dough will be thick. Do not over mix. Stop once the flour is combined into the dough.
* Sprinkle additional 1/3 cup (or less) flour on the counter top. Knead for 2 minutes. You may have to sprinkle some flour on top of the dough and your hands to help prevent sticking.
* Roll out into a large rectangle (about 12" x 24"). Spread softened butter over the dough (this is easiest to do with your hands). Combine brown sugar and cinnamon together, for the filling, and sprinkle over the butter and gently pat down.
* Start at the long side of the triangle and roll up into a tight log. Score 12 (2-inch) pieces. Cut dough and place each slice into a muffin cup.
* Bake for 15 minutes (I took mine out at 14 minutes). Do not let them brown or over cook. The center might look slightly wet, the muffins should be puffy and have risen up, and be a light golden color.
* Let cool for a few minutes before glazing. To make the glaze combine powdered sugar and heavy cream, and mix with a fork to combine. Slather the glaze over top each muffin, or pour glaze into a Ziploc bag and cut the corner, to neatly drizzle the glaze over (this is what I did).