

Mini Cinnabons

½ package refrigerated crescent rolls
2 T. softened butter
2 T. sugar cinnamon mixture

Cream Cheese Frosting

4 oz. softened cream cheese
4 oz. softened butter
½ t. vanilla
about 1 ½ to 2 C. powdered sugar

Cinnabons

1. Preheat oven to 350° and bake.
2. Unroll crescent rolls and carefully separate the dough so that you have two rectangles; press firmly at perforations to seal dough together.
3. Spread a thin layer of softened butter over each rectangle.
4. Then sprinkle about 1 T. of sugar/cinnamon mixture on top of butter.
5. Starting at the shorter side, rollup each rectangle with cinnamon/sugar mixture on the inside; pinch edges together to seal.
6. Using about an 18 inch piece of thread, cut rolled dough in half, then cut each half in half and finally cut each piece in half making 8 spiral pieces of dough.
7. Place cut side down (swirl side) on a baking sheet lined with a silpat.
8. Bake for 15 to 20 minutes or until golden brown.

9. Remove buns from pan using a turner e on large white plate then clean the silpat.

10. Let buns cool a couple of minutes and then spread cream cheese on top.

Cream Cheese Frosting

1. Cream cheese and butter together.
2. Add vanilla.
3. Gradually blend in powdered sugar to the smooth consistency of frosting.
4. Spread frosting on cinnabons.

Enjoy !