

Simple Puff Pastry Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

Very simple cinnamon rolls made with puff pastry. Serve with your favorite glaze and pecans for garnish.

Ingredients

- 1 sheet frozen puff pastry
- thawed - ½ tablespoon unsalted butter
- melted - ¾ cup brown sugar - 1 teaspoon ground cinnamon

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper. Unfold puff pastry sheet on a slightly floured surface. Brush puff pastry with melted butter. Sprinkle brown sugar over the whole sheet.
2. then sprinkle with cinnamon. Roll the sheet from right to left as tight as possible without ripping the dough. Slice the puff pastry with a sharp knife into 12 equal-sized rolls.
3. about 1 inch each. Place each roll cut side-up on the prepared baking sheet. Bake in the preheated oven until rolls have puffed and browned.
4. 20 to 25 minutes.