

Mini Cinnamon Rolls

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

This quick and easy recipe for mini cinnamon rolls doesn't involve making the dough

Ingredients

- 1 (8 ounce) package refrigerated crescent rolls - $\frac{3}{4}$ cup dark brown sugar - 2 tablespoons ground cinnamon - 1 cup confectioners' sugar - 2 tablespoons milk
- or more as needed - $\frac{1}{4}$ teaspoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper. Make rolls: Unroll crescent roll dough onto a silicone baking mat or lightly greased work surface and separate into 4 rectangles; firmly press diagonal perforations with your fingers to smooth them out. Mix together brown sugar and cinnamon in a small bowl; sprinkle evenly over rectangles. Roll each rectangle into a log starting from the longer side; cut each log into 1/2-inch-thick slices. Arrange cinnamon rolls close to one another on the prepared baking sheet. Bake in the preheated oven until golden
2. 10 to 13 minutes. Transfer cinnamon rolls to a plate and let cool for 1 minute. While cinnamon rolls are baking
3. make icing: Stir together confectioners' sugar
4. milk
5. and vanilla in a small bowl until smooth. Pour icing over warm rolls. Editor's Note: Please note the differences in ingredient amounts and yield when using the magazine version of this recipe.