



Easy and Incredible Cinnamon Roll Bites

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

We all know the best part of a cinnamon roll is the soft inside and with these minis every bite is the best Theyre deliciously buttery and crisp on the edges Better than monkey bread and even better than plain cinnamon rolls Keep canned biscuits on hand so you can make these for an incredible treat on the weekend Serve with a piping hot cup of coffee

Ingredients

- - 1 (16.3 ounce) package refrigerated sweet Hawaiian biscuit dough (such as Pillsbury Grands!) - 4 tablespoons unsalted butter
- melted - 1/2 cup white sugar - 1 tablespoon ground cinnamon - 1 cup powdered sugar - 2 tablespoons milk - 2 tablespoons unsalted butter
- softened - 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Lightly coat an 8- or 9-inch square baking pan with cooking spray. Cut each biscuit into quarters and place in a 1-gallon resealable bag. Add sugar and cinnamon and seal the bag. Shake the bag until biscuits are well coated
2. then empty the bag onto the prepared pan. Drizzle melted butter over top. Bake in the preheated oven until golden brown
3. about 22 minutes. While the cinnamon roll bites are baking
4. prepare frosting. Combine powdered sugar
5. milk
6. softened butter
7. and vanilla in a bowl and stir until smooth. Remove cinnamon roll bites from the oven and spread frosting over top immediately. Serve warm. Easy and Incredible Cinnamon Roll Bites. Allrecipes Recipe Tip Any canned biscuit flavor will work if the sweet Hawaiian flavor isn't available.