

Cinnamon Roll Bunnies

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Easy

Servings

5

Description

Turn refrigerated cinnamon roll dough into adorable bunnies These sweet treats are perfect for Easter brunches and baby showers

Ingredients

— - 1 (16 ounce) package cinnamon roll dough with glaze (such as Immaculate) - 5 raisins

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper. Unroll 1 cinnamon roll dough and cut in half. Roll 1 half to form the "body." Rotate roll so the outer end of roll is facing downward; this will form the bunny's "front legs." Cut off 1/3 of the remaining dough and roll it up to form the "tail." Roll up the last 2/3 of the dough to about the halfway point to form the "head." Slice through remaining unrolled portion and fan out the pieces to form the "ears." To attach the "tail" and "head" to the "body"
2. rub away any cinnamon coating
3. wet dough
4. and press the pieces together. Spread out the "ears" and pinch them at the tips to shape. Transfer the "bunny" to the prepared baking sheet by carefully lifting with a spatula or scraper. Repeat with remaining rolls. Bake in the preheated oven until golden brown
5. 15 to 18 minutes. Slide parchment paper with "bunnies" onto a wire rack to cool slightly. Spread glaze onto warm "bunnies"
6. " following the pattern of the swirls and ears. Press a raisin into the center of the swirl on the head to form the "eyes." Editor's Note See how it's done step-by-step.