



Easy Cinnamon Rolls

Made with ♥ By Shannon

Servings: 9 Servings

Prep Time: 10 Minutes

Cook Time: 25-30 Minutes

Ingredients:

1 12-16 ounce pre-made pizza dough

4 Tbsp. Butter, melted

1/2 Cup Sugar

1 Tbsp. Cinnamon

2 Cups Powdered Sugar

3-4 Drops Almond Extract

1/4 Cup Water

Bench Flour

Directions:

1. Preheat oven to 350 degrees. Spray a 8×8 cake pan with nonstick cooking spray.
2. On a clean surface, roll the pizza dough to desired thickness or approximately 1/8 inch thick.
3. Spread the melted butter onto the dough evenly. Sprinkle the cinnamon and sugar on top of the melted butter.
4. Roll the dough into a tube shape. With a sharp knife, cut the dough into 9 even slices and lay in the greased cake pan.
5. Bake for 25-30 minutes.
6. While the rolls are baking, place powdered sugar, hot water and almond extract in a bowl and whisk until completely mixed. Drizzle icing over rolls after they have cooled for 5-10 minutes.