

Easy Mini Maple Pumpkin Cinnamon Rolls by Lynn's Recipes



Lynn demonstrates how to make Easy Mini Maple Pumpkin Cinnamon Rolls. Children love these and they are super easy to make for a quick breakfast or snack. Great for the Fall season.

Ingredients:

For the Maple Pumpkin Cinnamon Rolls:

- 1 can Pillsbury Crescent Recipe Creations refrigerated seamless dough sheet
- 1/4 cup Maple Pumpkin Butter (I found this at Sprout's)
- 3 Tablespoons brown sugar
- 1 teaspoon cinnamon

For the Cream Cheese Frosting:

- 3 ounces cream cheese, softened
- 1/4 cup butter, softened
- 1-1/2 cups confectioners' sugar
- 1/2 teaspoon maple extract
- 1 Tablespoon milk (more if you need to thin it a bit)

Preheat oven to 375°.

Unroll sheet dough into one large rectangle. Spread maple pumpkin butter evenly over the dough. Evenly sprinkle brown sugar and cinnamon over the pumpkin butter.

Starting with short side of the rectangle, roll up into a log. Using a serrated knife, cut the roll

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into 10 slices. Place slices, cut side down, in a greased 8x8" baking dish.

Bake 18-20 minutes or until golden brown. Let cinnamon rolls cool in pan for 5 minutes.

While the cinnamon rolls are cooling, make the cream cheese frosting. In a medium bowl, stir together cream cheese and butter until smooth. Whisk in the confectioners' sugar, maple extract and milk. If the frosting is still thick, add a little more milk and whisk until smooth.

Spread frosting over cinnamon rolls and serve!

Note - If you cannot find the Pillsbury Crescent Recipe Creations refrigerated seamless dough, you can use regular Pillsbury crescent rolls and just press the dough together to form a large rectangular sheet.

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