KID CHEFS



Ingridients -Pre rolled dough | lea -Cinnamon roll filling | l6oz -Cream cheese frosting | l6oz



Yield: 12 portions







Get your work station ready! Wash your hands and counter.

-Spray the inside of a 9x13 baking pan with PAM -Preheat the oven to 375 Degrees

-Microwave the filling for 10-20 seconds until it's easy to stir

Step 2

-Roll the dough out onto a counter -Spread the filling on the dough with a spatula -Roll the dough up into a log, hold the parchment with one hand and roll with the other hand -Cut the dough log in 2 inch sections

Step 3



-Place the cut dough sections vertically in the greased 9x13 pan

-Bake for 25-30 minutes at 375 degrees

-When they are finished baking, let them cool for 10 minutes -Use spatula to spread the icing on the warm cinnamon rolls

-Enjoy!