

Auntie Anne's[®] AT-HOME™ BAKING KIT

YOU'LL NEED:

Auntie Anne's[®] Apple Cinnamon Baking Kit

Nonstick spray

All-purpose flour

2 Cups packed brown sugar

2 Tbsp. cinnamon

½ Cup butter

For Icing (Optional):

3 Cups powdered sugar

2 Tbsp. softened butter

1 – 3 oz. softened cream cheese

2 Tbsp. milk

DOUGH PREPARATION (1 DOUGH MIX)

You will not need the baking soda for this recipe.

Prepare apple cinnamon pretzel dough according to package directions (Dough Preparation).

BAKING INSTRUCTIONS

Preheat oven to 400°F.

Yield: 8

1. Lightly dust counter with flour and place fully risen apple cinnamon dough onto floured surface. Using a floured rolling pin, roll the dough into a 16" x 16" square.
2. In a microwave safe bowl, combine the brown sugar, cinnamon and butter. Microwave for 1 minute or until the butter is melted. Stir well and then spread cinnamon sugar mixture evenly onto the dough sheet approximately ½" from the edge. If the mixture is too stiff to spread, microwave for an additional 30 seconds. Gently roll the entire dough sheet lengthwise into a long roll (jelly roll style) and pinch the seams to seal.
3. Lightly spray a 13" x 9" pan with nonstick spray. Using a ruler as a guide, cut 2" portions and place into pan with the pinwheel side facing up.
4. Bake for 30 minutes or until golden brown. Baking time may vary.

APPLE CINNAMON ROLLS



ICING (OPTIONAL):

1. Using an electric mixer, combine the powdered sugar, butter and milk to make a stiff icing. Add the softened cream cheese and blend on high for 1 minute. Add milk to the desired consistency one tablespoon at a time.
2. Immediately drizzle the icing over the warm Apple Cinnamon Rolls when removed from the oven.
3. Optional: Lightly sprinkle cinnamon sugar packet or add raisins or nuts.

INTERESTED IN FUNDRAISING?

AuntieAnnesFundraising.com
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QUESTIONS?

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