

Auntie Anne's AT-HOME™ BAKING KIT

YOU'LL NEED:

Auntie Anne's® Gingerbread 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 baking soda for this recipe.

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

BAKING INSTRUCTIONS

Preheat oven to 400°F.

Yield: 8

1. Lightly dust the counter with flour and place the fully risen gingerbread dough onto the floured surface. Using a floured rolling pin, roll dough into a 16" x 16" square.
2. In a microwave safe bowl, add the brown sugar, cinnamon and butter. Microwave for 1 minute or until butter is melted. Stir cinnamon sugar mixture well and spread evenly onto 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 in preheated oven for 30 minutes. Baking time may vary.

GINGERBREAD 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 gingerbread rolls when removed from the oven.
3. Optional: Lightly sprinkle with the cinnamon sugar packet or add raisins or nuts.

INTERESTED IN FUNDRAISING?

AuntieAnnesFundraising.com
toll-free hotline 1-866-299-4654
fundraising@auntieannesinc.com

QUESTIONS?

toll-free hotline 1-877-778-9588
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