

AUNTIE ANNE'S CINNAMON ROLLS (YIELD 8)

YOU'LL NEED: Auntie Anne's Baking Kit • Nonstick spray • Flour (for dusting) • 2 cups packed brown sugar • 2 tablespoons cinnamon • 1/2 cup butter

OPTIONAL ICING: 3 cups powdered sugar • 2 tablespoons softened butter • 3 oz. package softened cream cheese • 2 tablespoons milk

DOUGH PREPARATION

1. Prepare dough as directed following DOUGH PREPARATION steps 1-5.
2. Preheat oven to 400°F.

CINNAMON ROLL PREPARATION AND BAKING INSTRUCTIONS

1. While dough is rising, prepare Cinnamon Sugar Filling:
 - In microwave safe bowl, combine the brown sugar, cinnamon, and butter. Heat in microwave for 1 minute. Stir cinnamon sugar mixture well.
2. When the dough has fully risen (approximately 30 minutes), lightly dust the dough and countertop with all-purpose flour.
3. Using flour dusted rolling pin, carefully roll dough into a thin sheet. The finished dough sheet should be approximately 1/4" thick and 16" long x 16" wide.
4. Spread cinnamon sugar mixture evenly onto dough sheet approximately 1/2" from edge. If mixture is too stiff, microwave an additional 30 seconds prior to spreading.
5. Lightly dust hands with all-purpose flour and gently roll entire dough sheet lengthwise into a long roll (jelly roll style) and pinch seams to seal.
6. Lightly spray 13"x9" pan with nonstick spray.
7. Using a ruler as a guide, cut 2" portions and place in 13"x9" pan, pinwheel side facing up, touching each other (will make 8 cinnamon rolls).
8. Bake at 400°F for 15-20 minutes (baking time may vary).

ICE THE CINNAMON ROLLS (OPTIONAL)

1. Prepare icing:
 - Using an electric mixer, combine powdered sugar, butter, and approximately 2 tablespoons of milk to make a stiff icing.
 - Add softened cream cheese and mix on high for 1 minute.
 - Add milk to desired consistency.
2. Immediately ice warm cinnamon rolls when removed from oven.
3. Lightly sprinkle with cinnamon sugar packet or add raisins and nuts if desired.



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