

CINNABON

BAKING KIT

DIRECTIONS FOR ROLLS

- 1 GREASE** a 13"x9" baking pan.
- 2 ADD** Cinnabon® Dough Mix, yeast packet, melted butter, warm buttermilk or milk and egg in the bowl of a stand mixer (fitted with dough hook attachment). Mix on low for 2 minutes until dough comes together. Increase speed to medium low and continue mixing for an additional 3–5 minutes until a soft, slightly sticky dough ball has formed. (This may also be done by mixing and kneading by hand in a large bowl and will take about 5–7 minutes.)
- 3 DUST** the counter lightly with flour and roll dough ball out into a 16"x16" square. Dust dough with flour as needed.
- 4 SPREAD** softened butter on dough and top with Cinnabon® Cinnamon Sugar Filling. Pat gently to adhere filling to butter.
- 5 ROLL** dough up lengthwise into a 16" log and cut log into eight 2" pieces. Place rolls into the greased baking pan so there is ½" of space between each roll.
- 6 COVER** rolls loosely with plastic wrap and place in a warm spot for 45–60 minutes, allowing rolls to rise slightly.
- 7 PREHEAT** oven to 350 degrees.
- 8 BAKE** for 35–40 minutes or until tops of rolls turn golden brown and filling bubbles.
- 9 FROST** each roll immediately and cool for 5–10 minutes before serving.

KIT INCLUDES:

- 1 pouch Cinnabon® Dough Mix
- 1 pouch Cinnabon® Cinnamon Sugar Filling
- 1 packet yeast
- 1 pouch Frosting

FOR ROLLS YOU'LL NEED:

- 13"x9" baking pan, coated with nonstick spray
- ¼ cup melted unsalted butter
- 1 cup warm buttermilk (preferred) or warm milk
- 1 large egg
- Flour for dusting
- 1 stick softened unsalted butter

MAKES
8
ROLLS



SEE OTHER SIDE FOR MORE FUN RECIPE IDEAS!

Cinnabon® Monkey Bread

ITEMS YOU'LL NEED

- Cinnabon® Baking Kit
- ¾ cup melted unsalted butter, divided
- 1 cup warm buttermilk (preferred) or warm milk
- 1 large egg
- 1 cup granulated sugar
- Nonstick spray
- Bundt pan



DIRECTIONS

- 1 PREHEAT** oven to 350 degrees. Grease Bundt pan.
- 2 COMBINE** Cinnabon® Dough Mix, yeast packet, ¼ cup melted butter, warm buttermilk or milk and egg in the bowl of a stand mixer (fitted with a dough hook attachment). Mix on low speed until dough comes together. Increase speed slightly and mix until dough forms a ball and is slightly tacky, about 2–3 minutes. (This may also be done by mixing and kneading by hand in a large bowl and will take about 5–7 minutes.)
- 3 PLACE** dough in a bowl sprayed with nonstick spray, cover and allow to rise in warm area for 30 minutes.
- 4 MELT** ½ cup butter. In a bowl, mix sugar with the Cinnabon® Cinnamon Sugar Filling.
- 5 DIVIDE** the dough into approximately 45–50 pieces and form into 1" balls.
- 6 PLACE** dough balls in the remaining melted butter and coat evenly. Roll buttered dough balls in the sugar mix.
- 7 PLACE** buttered and coated dough balls into the Bundt pan.
- 8 BAKE** for 30–35 minutes or until golden brown. Cool in pan 5 minutes. Invert onto serving plate.
- 9 FROST** warm monkey bread immediately and cool for 5–10 minutes before serving.

Ham and Cheese Cinnabon® Pinwheels

ITEMS YOU'LL NEED

- Cinnabon® Baking Kit (omit frosting)
- 1¼ cups lukewarm tap water
- 8 oz. package cream cheese, room temperature
- 12 pieces thinly sliced smoked ham
- Nonstick spray
- Rolling pin
- Cookie sheet
- Serrated knife



DIRECTIONS

- 1 PREHEAT** oven to 400 degrees.
- 2 COMBINE** water and yeast packet in the bowl of a stand mixer (with dough hook attachment). Add Cinnabon® Dough Mix and mix on low speed until dough comes together. Increase speed slightly and mix until dough forms a ball and is slightly tacky, about 2–3 minutes. (This may also be done by mixing and kneading by hand in a large bowl and will take about 5–7 minutes.)
- 3 PLACE** dough in a bowl sprayed with nonstick spray, cover and allow to rise in warm area for 30 minutes.
- 4 DIVIDE** dough, once it has risen, into two equal parts. Place half of dough mixture on nonstick surface. Using a rolling pin, roll out dough into a square that is about ¼" thick.
- 5 SPREAD** half of cream cheese over entire dough.
- 6 SPRINKLE** half of the Cinnabon® Cinnamon Sugar Filling across the cream cheese. Lay half of the ham slices one piece at a time over cinnamon and cream cheese.
- 7 ROLL** tightly into a log starting from the bottom. Roll should be approximately 2" to 2½" in diameter.
- 8 REPEAT** steps 4–7 using the other half of dough.
- 9 SLICE** into 1½" pieces using a serrated knife and place onto greased cookie sheet.
- 10 BAKE** for 15–20 minutes until golden brown.

Cinnabon® Cupcakes

ITEMS YOU'LL NEED

- * Please omit yeast from this recipe
- 4½ cups Cinnabon® Dough Mix
- 1¼ cups Cinnabon® Cinnamon Sugar Filling
- Frosting
- ½ cup granulated sugar
- 3 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 3 large eggs
- 1½ cups milk
- 1 cup vegetable oil
- Muffin pan



DIRECTIONS

- 1 PREHEAT** oven to 400 degrees.
- 2 SIFT** together the Cinnabon® Dough Mix, Cinnabon® Cinnamon Sugar Filling, sugar, baking powder, baking soda and salt.
- 3 COMBINE** eggs, milk and oil in bowl. Beat well.
- 4 ADD** wet ingredients to the dry and mix just enough to moisten.
- 5 FILL** greased or paper-lined medium muffin pan. Fill each muffin cup ¾ full.
- 6 BAKE** for 20–25 minutes. Check for doneness by inserting a toothpick into the middle of a cupcake. When the toothpick comes out clean, the cupcakes are ready.
- 7 DECORATE** the cupcakes with the frosting and sprinkle with remaining Cinnabon® Cinnamon Sugar Filling.