

## *Shortcut Cinnamon Rolls!*

**1 TUBE OF REFRIGERATED PIZZA DOUGH (NOT THIN CRUST)**

**FOR CINNAMON FILLING:**

**1/3 CUP SUGAR (SWEET) OR**

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**2 TBSP. GROUND CINNAMON**

**6 TBSP. ROOM TEMPERATURE BUTTER**

**4 OZ. CREAM CHEESE (OPTIONAL)**

Preheat oven to 375 degrees. Mix cinnamon, butter, and sugar until creamy. Roll out dough. Spread the cream cheese on top of dough (cream cheese room temperature). Spread cinnamon filling on top of rolled dough. Roll dough up starting with short side for more layers! Cut rolls about 1/2-inch-thick and place on parchment lined cookie sheet close together or put each one in a muffin pan sprayed with cooking spray. Bake for 30 minutes. While baking, mix butter glaze. After cinnamon rolls are done, take out of oven and spread with glaze. Enjoy!

### *For Butter Glaze:*

**1 1/2 CUP POWDERED SUGAR, 1/2 TSP. VANILLA,  
3 TBSP. MELTED SALTED BUTTER, 4-5 TBSP. OF  
MILK OR HEAVY CREAM, DASH OF SALT (MIX  
TOGETHER UNTIL CREAMY)**