

# Shortcut Mini Cinnamon Rolls with Coffee-Glaze

Yield: 32 mini cinnamon rolls

Prep Time: 10 minutes

Cooking Time: 10-12 minutes



## INGREDIENTS

*For the Cinnamon Rolls:*

4 TBSP unsalted butter, softened

1 can Pillsbury Crescent 'Recipe Creations Seamless Dough Sheet'  
(or 1 can Pillsbury Original Crescents)

Confectioner's sugar, for dusting (to prevent sticking)

1/4 cup granulated sugar

1 1/2 TBSP ground cinnamon

**Special Equipment:** Mini Muffin Pan (Recommended) or a Large, rimmed baking sheet

*For the Coffee Glaze:*

4 TBSP butter, melted

2 cups confectioners' sugar, sifted

4 TBSP strong brewed coffee

## DIRECTIONS

*For the Cinnamon Rolls:*

Pre-heat your oven to 325°F.

Using a hand mixer or a whisk, beat the butter in a small bowl to make it spreadable.

Sprinkle a clean surface with confectioner's sugar and unroll your dough sheet. If using the crescent rolls instead of the seamless dough sheet, simply press the dough together at the seam to make one, seamless dough sheet. Cut the dough sheet in half lengthwise, creating two long rectangles. The long edge of each rectangle should be facing you. Divide the softened butter evenly between the two rectangles and, using a rubber spatula, spread it out over the dough. Leave a 1/2-inch border around the edges

of each rectangle. Mix the sugar and cinnamon together in a small ramekin. Sprinkle it evenly between the two rectangles, once again leaving a 1/2-inch border around the edges.

Starting from the long end of each rectangle, roll them up tightly and press gently to seal. Cut each roll into 16 equal pieces. This is easiest to do if you start by cutting each roll into two equal halves. Then cut those halves into equal halves to give you 4 pieces. Then cut each of those four pieces into equal halves to give you 8 pieces. Then cut each of the 8 pieces into equal halves to give you 16 pieces. If this is too confusing just do it your own way. Ha!

Place the rolls, cut-side-down, into the cups of a mini muffin pan. Alternatively you can bake them on a large, rimmed baking sheet, spaced about 2 inches apart. The mini muffin pan just makes it easier for the rolls to stay tightly rolled. Bake the mini cinnamon rolls for 8-12 minutes until they are risen and just lightly golden.

*While the rolls are still warm, drizzle them with the coffee glaze (See below).*

*For the Coffee Glaze:*

Add the butter to a medium-size bowl. Sift in the confectioners' sugar and pour in the coffee. Whisk or beat everything together until the mixture is completely smooth. Set the glaze aside until you're ready to drizzle it over your baked cinnamon rolls.