



Cinnamon Roll Funny Bunnies

READY IN



45 min.

SERVINGS



4

CALORIES



661 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- 8 slices almonds
- 4 m&m candies red
- 13 oz cinnamon bun dough refrigerated with icing canned
- 8 semi chocolate chips

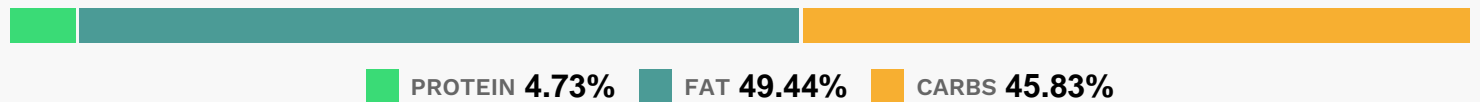
Equipment

- baking sheet
- oven
- wire rack

Directions

- Heat oven to 350F. Spray cookie sheet with cooking spray.
- Place 4 rolls on cookie sheet, about 3 inches apart. Unwind remaining 4 rolls in to long dough strips. For each bunny, place one dough strip, cut ends together, next to a whole roll. Press and firmly pinch cuts ends into top of whole roll. Shape strip into floppy bunny ears.
- On each bunny, place two chocolate chips for eyes, 1 red baking chip for nose and 2 almond slices for teeth; press firmly into dough.
- Bake 12 to 15 minutes or until golden brown. Cool 5 minutes before removing to cooling rack.
- Spread frosting on warm rolls.
- Serve warm.

Nutrition Facts



Properties

Glycemic Index:17.25, Glycemic Load:27.2, Inflammation Score:-4, Nutrition Score:9.4247827261848%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 661.31kcal (33.07%), Fat: 36.7g (56.46%), Saturated Fat: 18.57g (116.03%), Carbohydrates: 76.54g (25.51%), Net Carbohydrates: 71.78g (26.1%), Sugar: 41.29g (45.88%), Cholesterol: 3.51mg (1.17%), Sodium: 667.27mg (29.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 48.16mg (16.05%), Protein: 7.9g (15.8%), Manganese: 0.79mg (39.38%), Copper: 0.72mg (35.97%), Iron: 5.06mg (28.13%), Magnesium: 103.96mg (25.99%), Fiber: 4.76g (19.03%), Phosphorus: 155.22mg (15.52%), Zinc: 1.55mg (10.31%), Potassium: 332.18mg (9.49%), Selenium: 4.79µg (6.84%), Vitamin E: 0.84mg (5.62%), Calcium: 41.26mg (4.13%), Vitamin K: 4.03µg (3.84%), Vitamin B2: 0.05mg (2.96%), Vitamin B3: 0.54mg (2.71%), Vitamin B5: 0.18mg (1.77%), Vitamin B12: 0.1µg (1.68%), Vitamin B1: 0.02mg (1.47%), Vitamin B6: 0.02mg (1.09%)