



## Mini Cinnamon Roll Wreath

 Gluten Free

READY IN



45 min.

SERVINGS



23

CALORIES



313 kcal

MORNING MEAL

BRUNCH

BREAKFAST

### Ingredients

- 0.8 cup butter softened
- 2 large eggs lightly beaten
- 0.8 cup ground cinnamon candies red
- 1.5 teaspoons ground cinnamon
- 0.8 cup butter divided melted
- 0.3 cup milk
- 1 cup milk
- 3 cups powdered sugar sifted

- 23 servings additional cinnamon candies red
- 0.3 cup sugar
- 1 cup water
- 32 ounce roll mix hot
- 32 ounce roll mix hot

## Equipment

- bowl
- sauce pan
- oven
- pizza pan
- cutting board

## Directions

- Combine water and 1 cup milk in a saucepan. Cook over medium heat until mixture reaches 120 to 130
- Combine hot roll mixes, yeast packets, 3/4 cup softened butter, 1/3 cup sugar, and eggs in a large bowl.
- Add hot milk mixture; stir well. Cover and let stand 5 minutes.
- Divide dough into 4 portions.
- Place 1 portion on a floured surface (keep remaining portions covered in refrigerator).
- Roll 1 portion of dough to a 20" x 7" rectangle.
- Brush with 3 tablespoons melted butter.
- Combine ground cinnamon candies, 1/3 cup sugar, and ground cinnamon; stir well.
- Sprinkle one-fourth of candy mixture over dough.
- Roll up dough, jellyroll fashion, starting at long side. Pinch seam to seal.
- Cut into 1/2" slices.
- Place a 6" round cakepan in center of a 15" pizza pan. Spray both pans with cooking spray. Begin arranging cinnamon roll slices around cakepan on pizza pan, piling up roll slices several layers deep. Repeat entire procedure 3 times with remaining dough, melted butter, and candy

mixture. (Keep pans in refrigerator when working with remaining portions of dough.)

- Let roll wreath rise in a warm place (85), free from drafts, 30 minutes or until doubled in bulk.
- Bake at 350 for 30 minutes or until golden. Cool slightly.
- Remove cakepan from center of wreath.
- Combine powdered sugar and 1/3 cup milk; stir well.
- Drizzle over warm rolls.
- Sprinkle with additional candies.
- Transfer wreath carefully to a large serving platter or cutting board, if desired. If rolls become separated, readjust them on the platter.
- Serve rolls warm.

## Nutrition Facts



## Properties

Glycemic Index:6.57, Glycemic Load:2.28, Inflammation Score:-3, Nutrition Score:1.6499999968902%

## Nutrients (% of daily need)

Calories: 313.08kcal (15.65%), Fat: 12.79g (19.68%), Saturated Fat: 2.87g (17.95%), Carbohydrates: 51.32g (17.11%), Net Carbohydrates: 51.25g (18.64%), Sugar: 46.79g (51.99%), Cholesterol: 17.87mg (5.96%), Sodium: 152.02mg (6.61%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.15g (2.3%), Vitamin A: 576.33IU (11.53%), Vitamin E: 0.51mg (3.43%), Vitamin B2: 0.05mg (2.85%), Phosphorus: 26.38mg (2.64%), Calcium: 26.08mg (2.61%), Selenium: 1.72µg (2.46%), Vitamin B12: 0.13µg (2.16%), Vitamin D: 0.24µg (1.62%), Vitamin B5: 0.13mg (1.32%), Manganese: 0.03mg (1.27%)