

Puff Pastry Cinnamon Rolls

Ingredients:

1 sheet puff pastry (thawed)
2 Tbls. butter melted
¼ cup brown sugar
1 Tbls. ground cinnamon
Pinch of salt



Instructions:

Roll out puff pastry sheet into rectangle size as thin as possible.

Brush dough with butter.

In bowl, combine brown sugar, cinnamon and salt, stir. Evenly sprinkle on pastry within a ½ inch of closing side of dough.

Tightly roll dough along short side (more swirls), smooth uncoated edge on outside where dough meets.

Cut into 9 segments, approximately 1 inch wide.

Lay out circles in 8 x 8 baking dish with swirl side up, evenly spaced so they have room to expand.

Bake at 375° F until golden, approximately 20-25 minutes.

Ice if desired.



Options:

Can also roll in raisins, dried cranberries or other dried fruits cut into small pieces, or chopped nuts such as walnuts or pecans.

From: *First for Women* magazine, 12/13/21 edition