



Easy Cinnamon Roll Bites

PREP: 25 min.

INGREDIENT LIST:

Biscuits:

- 12 oz. refrigerated biscuits
- 3 Tbsp. butter, melted
- 1/3 cup sugar
- 1 Tbsp. cinnamon

Glaze:

- 1 cup powdered sugar, sifted
- 2 Tbsp. butter, melted
- 1 tsp. vanilla
- 2 Tbsp. milk or half & half

RECIPE INSTRUCTIONS:

1. Preheat oven to 350°F. Grease an 8" x 8" pan or a 9" round pan.
2. Mix cinnamon and sugar in a small bowl. Set aside.
3. Cut each biscuit into 4 or 8 pieces (depending on size desired) and dip in cinnamon/sugar mixture until coated.
4. Place the biscuits close together in the pan and spread melted butter over the cut biscuits.
5. Bake for 20 - 22 minutes.
6. Mix glaze ingredients until well combined and pour over warm biscuits

