



Your Pampered Chef® Consultant



# Mini Cinnamon Roll Wreath

16 Servings

## Ingredients

- |   |                                       |
|---|---------------------------------------|
| 2 pkg (8 oz./235 g <i>each</i> ) seamless crescent dough, divided | 1 tsp (5 mL) <b>Korintje Cinnamon</b> |
| 2 tbsp (30 mL) butter, melted                                     | 1 cup (250 mL) powdered sugar         |
| ¼ cup (50 mL) granulated sugar                                    | 1 tbsp (15 mL) milk                   |
|   | Optional garnish (see cook's tip)     |

## Directions

1. Preheat the oven to 375°F (190°C). Unroll one package of crescent dough onto lightly floured pastry mat. Roll out dough slightly into a 9" x 14" (25-cm x 35-cm) rectangle. Repeat with other crescent package of dough.
2. Brush the melted butter evenly over the dough. Combine the granulated sugar and cinnamon and sprinkle evenly over the dough.
3. Starting on the short side, roll each piece of dough into a 9" (23-cm) log, pinching the seams to seal. Transfer the dough to a large cutting board and cut each roll into 16 slices (32 rolls total) with a serrated knife.
4. To create the inside ring of the wreath, arrange 11 slices in a slightly overlapping circular pattern on the **Large Round Stone**. Arrange remaining 21 slices outside of the first ring, slightly overlapping each other but not touching the first ring.
5. Bake for 18–20 minutes, or until the rolls are golden brown. Remove from the oven; cool for 10 minutes. Meanwhile, for the glaze, mix the powdered sugar and milk until smooth. Spoon into a small resealable plastic bag. Trim a small corner off the bag; drizzle over warm rolls. Serve warm.

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## Cook's Tip

Create a taffy candy bow and decorate with maraschino cherries (drained, patted dry, and halved).

U.S. Nutrients per serving (2 rolls per serving):  
Calories 160, Total Fat 7 g, Saturated Fat 2.5 g,  
Cholesterol 5 mg, Sodium 210 mg, Carbohydrate 22 g,  
Fiber 0 g, Protein 2 g