

EASY PEASY CINNAMON ROLLS



Ingredients

1/2 "Easy Peazy Pizza Dough" recipe

For Filling Optional:

2 Apples, **Peeled**, **Cored** and **Diced** (Gala or Fuji are great!)

1/2 tsp Fresh Lemon Juice

For Crust:

1 Tbsp unsalted butter, **melted in a microwave oven**

1 Tbsp granulated sugar


1/4 tsp cinnamon


For Glaze:


1/4 cup of confectioners Sugar


1 T milk


Instructions

 **Preheat** oven to 425 degrees F.


 Spray a 6 muffin cup with cooking spray.


 Mix sugar and cinnamon together in a small bowl.

 Lightly **flour surface** and **stretch** out the dough into a square shape using floured hands or a rolling pin. (Use your cutting mat as a guide)


 **Brush** melted butter on the entire pizza dough and **sprinkle** with cinnamon sugar.

 **Spoon** out apple filling onto the pizza dough and spread it out with a spoon.

 Carefully roll the dough lengthwise into a long tube then **cut** the dough evenly into 6 rolls and place them into the cups of the muffin pans.

 **Bake** at 425 degrees on middle rack for 12-14 minutes or until crust is golden brown.

 While cinnamon rolls are baking, **whisk** together confectioners sugar and milk.

 **Cool** for 5 minutes, drizzle on the glaze and enjoy!