



Makes: 12 servings

Prep Time: 20 minutes Bake Time: 20 minutes

Total Time: 40 minutes

Ingredients

- 3 tubes (8 ounces each) refrigerated crescent roll sheets
- 6 tbsp unsalted butter, softened, divided
- 1 cup granulated sugar
- 1 tbsp ground cinnamon

Instructions

Preheat oven to 350°F. Lightly spray a standard 12-cup muffin tin with nonstick cooking spray. Set aside.

Working on a lightly floured work surface, roll out each tube of dough to a 12×16-inch rectangle. (I used crescent roll sheets; if you are using perforated crescent roll dough, be sure to pinch the seams to seal.)

Spread 2 tablespoons of softened butter evenly over each sheet of dough.

In a small bowl, whisk together the sugar and cinnamon. Sprinkle 1/4 cup of the cinnamon-sugar mixture evenly over the top of each buttered dough sheet, gently pressing it into the dough. Set aside the remaining cinnamon-sugar mixture to use for topping later.

Starting on the long end of the dough sheet, tightly roll it up into a log. Cut the log in half, creating two shorter logs. Cut each of those shorter logs in half lengthwise, giving you four sections of dough. Repeat with the remaining two sheets of dough. You will have 12 sections of dough.

Working one section of dough at a time with the cut layered side facing out and up, roll it tightly into a cinnamon roll shape, tucking in the end piece of dough. Place into the prepared muffin tin. Repeat with the remaining 11 sections.

Bake for 18-20 minutes, or until golden brown. Remove rolls from the oven and immediately roll each cruffin in the remaining cinnamon sugar mixture. Enjoy!