



Easy Miniature Cinnamon Rolls



Ingredients:

2 (8 oz) cans refrigerated crescent rolls
6 tablespoons butter, softened
1/3 cup firmly packed light brown sugar
1 tbsp granulated sugar
1 tsp ground cinnamon
1/4 cup chopped pecans, optional
1 1/2 cups powdered sugar
2 tablespoons milk
1/4 teaspoon vanilla extract

Directions:

Preheat oven to 375 degrees. Unroll crescent rolls and separate each dough portion along center perforation to form 4 rectangles; press diagonal perforations to seal (you can also use [Pillsbury Crescent Recipe Creations](#)).

Stir together butter, brown sugar, granulated sugar and cinnamon; spread evenly over 1 side of each rectangle. Sprinkle with pecans. Roll up jellyroll fashion, starting at long end.

Gently cut each log into 6 slices, using a sharp knife (*I use dental floss to cut mine - crazy I know, but it gives it a nice clean cut and doesn't smush your pretty cinnamon rolls! Just slide under roll, cross the floss over the top like you're going to tie a knot and gently pull....slices your cinnamon rolls perfectly!*).

Place rolls, 1/4 inch apart, into 2 (8-inch) round cake pans placing 3 in the center (*I used one round cake pan and they turned out fine*).

Bake at 375 degrees for 16-18 minutes or until golden. Cool 5 to 10 minutes.

Stir together powdered sugar, milk, and vanilla. Drizzle evenly over warm rolls.

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