

MERRY CHRISTMAS

the best frozen cinnamon rolls

Ingredients:

- 1 BAG OF FROZEN RHODES CINNAMON ROLLS (THAW, RISE, AND BAKE)
- 1.5 CUP HEAVY WHIPPING CREAM
- 1 TSP VANILLA

Directions:

1. PREP THE CINNAMON ROLLS THE NIGHT BEFORE
2. USE A 9" X13" PAN
3. POUR HEAVY WHIPPING CREAM TO COVER THE BOTTOM OF THE PAN
4. ADD VANILLA TO THE HEAVY CREAM
5. PLACE THE FROZEN CINNAMON ROLLS IN THE BOTTOM OF THE PAN
6. COVER AND STORE IN THE REFRIGERATOR OVERNIGHT
7. SET OUT TO RISE 1-2 HOURS BEFORE COOKING
8. COOK AT 350* FOR 35-40 MINUTES OR UNTIL GOLDEN BROWN
9. ADD CREAM CHEESE FROSTING AND ENJOY!

Cooking tip: These can bubble over so I like to cook the pan of cinnamon rolls on top of a sheet pan just in case!!

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