

# Cinnamon Roll Pigs in a Blanket Dunkers by Lynn's Recipes

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Lynn demonstrates Cinnamon Roll Pigs in a Blanket Dunkers adapted from [ohsweetbasil.com](http://ohsweetbasil.com). This would make a fun breakfast that is super quick and easy to make.

## Ingredients:

- 1 package Grands Cinnamon Rolls with cream cheese frosting
- 1 package (12) fully cooked breakfast sausages

## For the sauce:

- 1/2 cup maple syrup
- 1/2 cup buttermilk
- 3 Tablespoons butter
- 1/2 cup brown sugar
- 1 Tablespoon corn syrup
- 1/2 teaspoon cinnamon
- 1 teaspoon vanilla

Heat oven to 350°.

Place parchment paper on a baking sheet and open the cinnamon rolls, separating each roll and unrolling the dough.

Cut each cinnamon roll piece into 2 pieces. Wrap each sausage with the dough, picking up any of the cinnamon filling that falls off and pressing it into the wrapped sausage without the cinnamon on the outside.

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Bake for 15-20 minutes.

For the sauce:

Place the maple, buttermilk, butter, sugar and corn syrup in a saucepan over medium heat. Bring to a boil and add the cinnamon and vanilla. Turn down to a simmer for another minute and then serve with the dunkers.

If desired, drizzle with cream cheese frosting. Dunk into the sauce and enjoy!

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