

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



Lynn demonstrates Cinnamon Roll Pigs in a Blanket Dunkers adapted from 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.

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

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!

[Comment or watch this Recipe on You Tube](#)



Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes | January 2016
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)