



recipe box

CINNAMON TWISTIES

Tools & Utensils

- Cookie sheet; cooking spray; cutting board; ruler; paring knife; custard cup; pastry brush; measuring spoons; pizza cutter; spatula; cooling rack

Ingredients

- 1 8 oz. can of refrigerated crescent dinner rolls; 1 tbsp. of butter; 2 tbsp. cinnamon-sugar blend

Directions

1. Pre-heat oven to 375 degrees.
 2. Spray cookie sheet with cooking spray.
 3. Unroll dough on cutting board and use fingers to seal perforations in dough.
 4. Press out the dough to create a 12 in. x 7 in. rectangle.
 5. Microwave 1 tbsp. in custard cup for 5-10 seconds until melted.
 6. Use pastry brush to coat dough with melted butter.
 7. Sprinkle cinnamon-sugar blend over dough.
 8. Use pizza cutter to cut dough into 12 1 in. strips.
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Directions (cont'd)

9. Cut each strip crosswise again for 24 strips total.
 10. Gently twist each strip and place on cookie sheet.
 11. Bake twisted strips for 8-10 minutes or until golden brown.
 12. Place Cinnamon Twisties on cooling rack for at least 5 minutes.
 13. Serve and enjoy!
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