

EGGNOG CINNAMON ROLLS

INGREDIENTS:

FOR DOUGH:

2, 8 ounce packages of crescent dough sheets

FOR FILLING:

½ cup (1 stick) butter, softened

¼ cup packed light brown sugar

1 teaspoon LorAnnEggnog Super-Strength

1 teaspoon ground cinnamon, divided into 2 equal parts

½ cup chopped pecans, divided into 2 equal parts

FOR FROSTING:

1 cup powdered sugar

3 tablespoons butter, melted

2 ounce cream cheese, softened

⅓ teaspoon LorAnn Eggnog Super-Strength

Ground nutmeg, for garnish (optional)



DIRECTIONS:

1. Preheat oven to 375° F. Use a 9x13-inch shiny metal baking pan. If using a dark or nonstick pan, reduce heat to 350°F.
2. In a small bowl, stir together the softened butter, brown sugar, LorAnn Eggnog Flavor and ½ tsp ground cinnamon.
3. Unroll both crescent dough sheets. On each sheet, take half of the filling and evenly spread it across the entire sheet, except for a one-inch border around the edge. Evenly sprinkle each sheet with ¼ tsp ground cinnamon and ¼ cup chopped pecans.
4. Starting with the short side of each rectangle, roll up to form a log and place seam-side down. With a serrated knife, cut each rectangle in half, then each half into 3 equal slices.
5. Place the 12 cinnamon rolls in the baking pan. Bake for 17–22 minutes, or until golden brown. Cool for 5 minutes.
6. While the rolls are cooling, in a small bowl, mix the powdered sugar, melted butter, softened cream cheese

and LorAnn Eggnog Flavor until smooth. Spread frosting over rolls and sprinkle lightly with ground nutmeg, if desired. Serve warm.

Makes 12 rolls.

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