

# Annie's Springtime Cinnamon Rolls

Use your creativity to make these springtime-themed cinnamon rolls come to life! Use colorful sprinkles, fresh fruit, Annie's bunny grahams or fruit snacks to decorate your way.

Prep Time: 15 Minutes

Start to Finish: 1 Hour 5 Minutes

- 1 can (17.5 oz) refrigerated Annie's Organic Cinnamon Rolls with Icing (5 Count)
- 4 oz (half of 8-oz package) cream cheese, softened

## Toppings, as desired

- Assorted sprinkles
- Fresh fruit
- Annie's Organic Friends or Birthday Cake Bunny Grahams Baked Graham Snacks
- Annie's Organic Summer Strawberry or Berry Patch Bunny Fruit Flavored Snacks



1. Heat oven to 350°F. Spray cookie sheet with cooking spray.
2. Separate dough into 5 rolls; return icing to refrigerator. Place rolls 2 inches apart on cookie sheet.
3. Bake 18 to 20 minutes or until golden brown. Remove to cooling rack; cool completely, about 30 minutes.
4. In small bowl, place icing from pouch. Add cream cheese; beat with spoon until well blended. Spread evenly over fully cooled rolls.
5. Decorate with toppings.

## 5 servings (1 cinnamon roll each, without toppings)

- **1 Cinnamon Roll (without toppings)** Calories 410 (Calories from Fat 170); Total Fat 19g (Saturated Fat 9g, Trans Fat 0g); Cholesterol 25mg; Sodium 820mg; Total Carbohydrate 54g (Dietary Fiber 2g, Sugars 25g); Protein 5g
- **% Daily Value:** Vitamin A 6%; Vitamin C 0%; Calcium 2%; Iron 2%;
- **Exchanges:** 1 1/2 Starch, 2 Other Carbohydrate, 3 1/2 Fat
- **Carbohydrate Choice:** 3.5

Add a drop of gel food color to icing mixture to tint to your favorite color.

To quickly soften cream cheese, remove from wrapper, and place on microwavable plate; microwave uncovered on High about 15 seconds or just until softened.

Make it a springtime brunch party! Bake up a few batches of cinnamon rolls & have icing and toppings in bowls so everyone can make their own sweet creation as they desire.