



Pillsbury Cinnamon Roll Bunnies

Prep Time: 15 min
Total: 45 min

Hop out of bed to these a-dough-able breakfast treats! Using Pillsbury™ Flaky Cinnamon Rolls and a little creativity, these bunnies come to life in minutes. Perfect for Easter, springtime brunch, or as a just-because treat, these cinnamon rolls are here to help you get into the spring spirit.

Ingredients: 4

Servings: 4

Ingredients

- 1 can (13 oz) refrigerated Pillsbury Flaky Cinnamon Rolls with Butter Cream Icing (8 Count)
- 8 semisweet chocolate chips
- 4 red candy-coated chocolate candies or baking chips
- 8 almond slices

Instructions

Step 1:

Heat oven to 350°F. Spray baking sheet with cooking spray.

Step 2:

Place 4 cinnamon rolls on baking sheet, about 3 inches apart, for bunny heads. Unwind remaining 4 rolls into long dough strips; place each strip on its edge. Bring the strip ends together and attach to each bunny head. Using photo as a guide, gently shape strips to create floppy ears.

Step 3:

Bake 12 to 15 minutes or until golden brown. Cool 5 minutes before removing to cooling rack.

Step 3:

Spread icing on warm rolls. On each bunny, place two chocolate chips for eyes, 1 red candy-coated chocolate candy for nose, and 2 almond slices for teeth. Serve warm.

Nutrition

340 Calories

15g Total Fat

4g Protein

47g Total Carbohydrate

1g Sugars