

SNICKERS® Almond Cinnamon Rolls

{via [Hungry Harps](#)}

yields approximately 12 cinnamon rolls

Ingredients

¼ oz. instant yeast

½ cup warm water

½ cup warm milk

¼ cup sugar

⅓ cup butter, melted

1 egg

¼ teaspoon almond extract

1 teaspoon salt

3½ cups flour

Filling:

½ cup butter, melted

¾ cup sugar, plus some to dust pan

2 tablespoons ground cinnamon

3 SNICKERS® Almond chocolate bars, chopped

¼ cup almonds, sliced

Topping:

½ cup milk chocolate chips

½ cup caramel

Directions

1. In stand mixer, mix together yeast and warm water. Set aside. In separate bowl, whisk together milk, sugar, butter, egg, almond extract and salt. Once yeast has proofed, pour milk mixture into stand mixture and whisk together.
2. Turn stand mixer on speed 2 and add all of the flour. Let mix until dough is smooth. Knead dough for 2 minutes on floured surface. Place in oiled bowl. Let rise for about an hour or until has doubled in size. Mix together sugar and cinnamon, set aside.
3. Heat oven to 350. Coat 9"x13" baking pan with butter and dust with sugar.
4. Roll out dough into 9"x15" rectangle. Brush with melted butter and sprinkle with sugar mixture. Evenly spread chopped SNICKERS® bars on top and sprinkle with almond slices. With fingertips on the 9" side, roll up dough. Cut into 1" slices and place into baking pan. 8 rolls will fit in a 9"x13" pan, I then put the rest in a 9" pie pan.
5. Bake for 30 minutes or until starting to brown.
6. In microwave safe bowl, place caramel and 1 teaspoon water. Microwave for about 1 minute, stirring every 15 seconds, or until smooth. Drizzle over cinnamon rolls. In microwave safe bowl, place milk chocolate chips in microwave and heat for about 1 minute, stirring every 15 seconds, cooking until smooth. Drizzle over cinnamon rolls. Top with leftover almond slices.
7. Enjoy!