

Easy Cheater Cinnamon Rolls

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1 loaf frozen bread dough (like Rhodes), thawed at room temperature
1/4 cup of butter, melted and cooled, plus more softened for the baking pan
1/2 cup granulated sugar
1 heaping tablespoon cinnamon

Icing

1-1/2 cups powdered sugar
1 tablespoon butter, melted
3 tablespoons of half and half or milk
1/2 teaspoon of pure vanilla extract

See note at bottom for thawing directions. Sprinkle a bit of flour on the counter, flatten and roll dough into a long rectangle, approximately 12 x 16 inches. Pour the 1/4 cup of melted butter over the surface of the dough and using your hand, smear it all over the dough, almost to the edges. Combine cinnamon and sugar and spread generously over the dough. Roll up jelly roll style, into a long roll, as tightly as possible. Cut into a total of 12 even pieces. Smear the softened butter all over the inside of a 9-inch cake pan. Lay the rolls in the cake pan just slightly apart - you should be able to fit 9 around the outside and 3 in the middle.

Cover rolls very loosely with a square of plastic wrap that has been sprayed with non-stick cooking spray. Place in a warm spot and let rise until doubled.

To bake, preheat to 350 degrees F. Bake for about 20-25 minutes or until done. Prepare the icing and pour evenly all over the top and down into all the cracks and crevices of the hot rolls, letting it absorb into the rolls slightly before serving. (continued page 2)

Cook's Note: May substitute 12 frozen white dinner rolls. Frozen rolls will take anywhere from 1 to 2 hours to thaw at room temperature; bread about 2 to 3 hours. You can also thaw dough in the refrigerator. Rolls will need about 8 to 12 hours; bread 10 to 12 hours. You may also prepare the rolls, place them into a cake pan and place the pan in the refrigerator overnight. Remove in the morning and let them come to room temperature and continue rising if needed, before baking.

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Tip: To speed up the rise of the rolls try this tip. Preheat the oven to the lowest oven temperature, barely on, placing a pan of very hot water on the bottom oven rack to create a steam environment. Once you roll and cut the rolls, turn off the oven and place the covered pan on the top rack of the oven; let rise until doubled. Proceed with recipe to bake.

Like Cinnabon Rolls: For the filling, substitute 1 stick butter combined with 2 cups packed dark brown sugar, 1-1/2 tablespoons cinnamon and 2 teaspoons cornstarch. Mix well and spread on dough. Finish with cream cheese icing.

Cream Cheese Icing: Beat together 4 ounces cream cheese with 1/2 stick butter until well combined. Add 1/2 teaspoon vanilla and powdered sugar, mixing on low to combine, then on high until creamy.

Pecan Roll Variation: For Pecan Rolls, substitute a mixture of 1/4 cup of brown sugar, with 1/4 cup of melted butter and 2 tablespoons of corn syrup for the melted butter; spread on dough. Mix together another 1/3 cup brown sugar and 1/2 cup of pecans; sprinkle on top. Continue as above. Divide 1/2 cup of chocolate chips between the pecan and topping mixture to make them chocolate.

Harvest Rolls: Prepare filling as above for Like Cinnabon rolls, except use light brown sugar. Sprinkle dough with 1/2 teaspoon each lemon and orange zest. Spread filling on dough and sprinkle with 1 cup of finely chopped, peeled and cored apple, 1/4 cup golden raisins and 1/2 cup finely chopped pecans or walnuts. Roll up and bake as above and finish with cream cheese icing.

Source: DeepSouthDish.com Blog

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