

Cinnamon Rolls and Coffee Maple Icing

Ingredients:

Coffee Maple Icing:

1. 4 cups powdered sugar
2. 1/4 cup strong black coffee
3. 1 stick butter
4. 2 Tbsp milk
5. 1 tsp Maple flavoring

Cinnamon Rolls:

1. 1 package Pillsbury Refrigerated Pizza Crust
2. 6 tsp butter
3. 1/2 cup Cinnamon/Sugar

Instructions:

Coffee Maple Icing:

1. Place softened butter, milk and coffee in a mixing bowl and using an electric mixer, beat until smooth and creamy on low speed.
2. Gradually add powdered sugar and maple flavoring.
3. Spread on warm cinnamon rolls and serve.

Cinnamon Rolls:

1. Open pizza crust and gently spread on waxed paper.
2. Using a cheese grater, grate the butter covering the crust.
3. Sprinkle with the cinnamon sugar mixture.
4. Roll up and slice into 8 rolls.
5. Bake at 400* for 16-20 minutes until golden brown.
6. Top with icing while still warm from the oven.