

Cinnamon Roll Bites

This recipe will make 4 medium trays of Cinnamon Roll Bites*

[John in Bibs's: Freeze Dried Cinnamon Rolls Ep255](#)

Ingredients:

½ C Granulated Sugar

2 Tbsp Ground Cinnamon

4 Cans 12.4oz Pillsbury Grands Cinnamon Rolls with Cream Cheese Frosting



Directions:

1. Mix sugar and cinnamon together in a bowl, set aside
2. Preheat oven to 400°F
3. Open cans of cinnamon rolls, cut each roll in to quarters or smaller
4. Cover with cinnamon and sugar mixture, and mix to coat
5. Bake on a baking sheet lined with parchment paper for 13-17 minutes
6. Once cooled, transfer the cinnamon roll bites onto a lined Freeze Dryer tray
7. Put icing in a baggie and cut off the corner to drizzle over Cinnamon Roll bites
8. Pre-Freeze and then Freeze Dry
9. Store Appropriately (see Tips and Tricks for storage help)

Cycle Time: varies

Rehydration: Not intended



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray