



# Cinnamon Rolls



## INGREDIENTS:

- 1/2 lb pizza dough
- 1/2 stick melted butter
- 1/2 cup granulated sugar
- 1 tbsp cinnamon
- flour, for dusting

## *Icing*

- 2 cups powdered sugar
- 4 drops vanilla extract (optional)
- 1/4 cup boiling water

## DIRECTIONS:

- 1 Preheat oven to 375 degrees Fahrenheit.
- 2 Butter a small cake pan and set aside.
- 3 On a clean, floured surface, roll out the pizza dough using a rolling pin.
- 4 Place the slices in the cake pan and bake for about 40 minutes.
- 5 While the rolls are baking, prepare the icing by placing powdered sugar in a bowl.
- 6 Boil the water and pour in the sugar while whisking.
- 7 Add vanilla if you'd like. Check consistency.
- 8 If its too thick, add more water. If its too loose, add more sugar.
- 9 Serve warm or at room temperature.