

Mini Cinnamon Swirls

You Need:



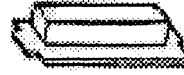
1 Tb. sugar



1/4 cup raisins
(optional)



4 oz. pkg.
crescent rolls



1 Tb. butter



1/2 tsp.
cinnamon



frosting
(optional)



Tablespoon



1/2
teaspoon



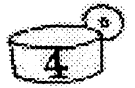
bowl



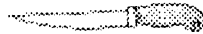
knife



metal spatula



1/4 cup dry
measuring cup



sharp knife



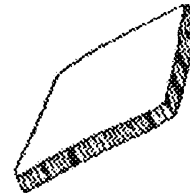
cooling rack



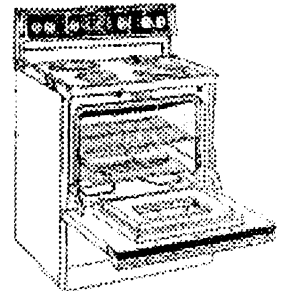
cookie sheet



wooden spoon

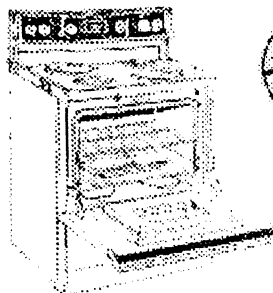


cutting board



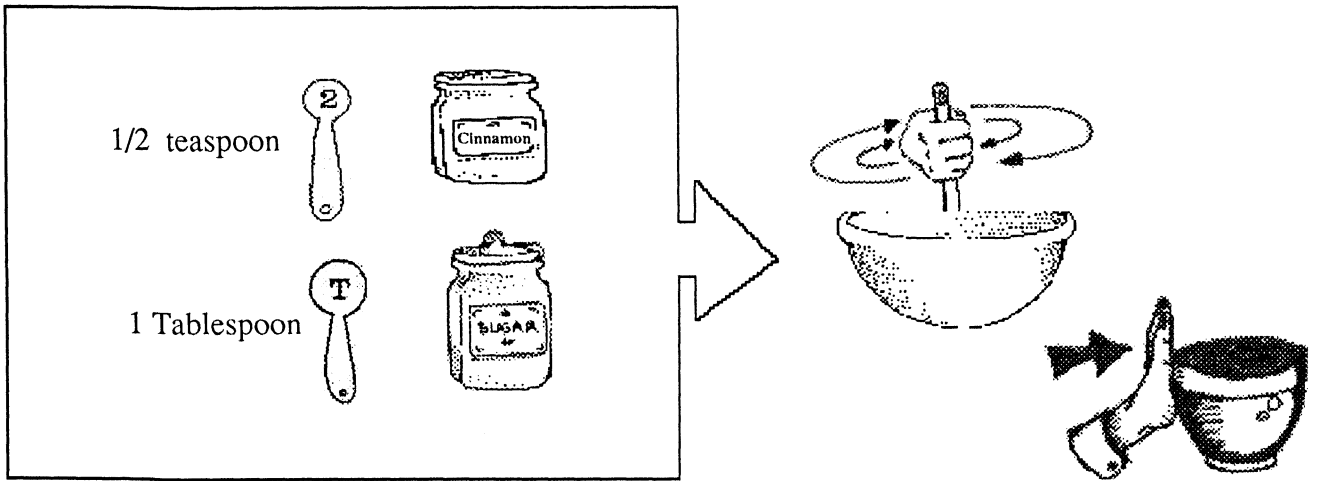
stove

1.

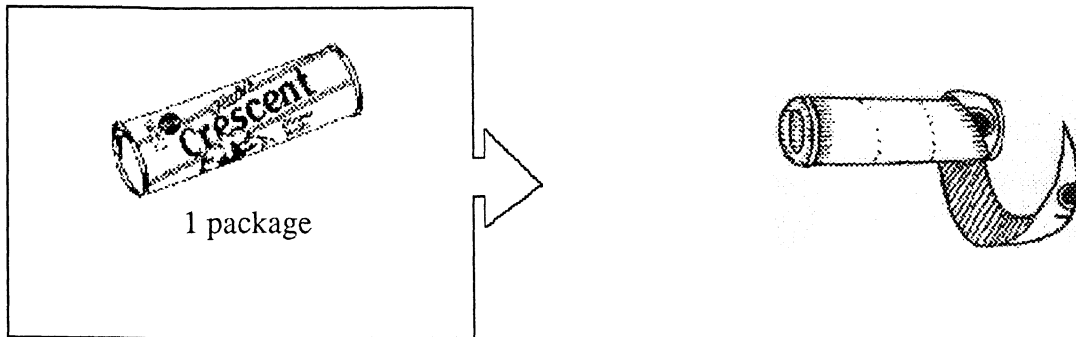


Preheat oven to 375 °

2.



Measure and add together in a bowl: 1 Tb. sugar and 1/2 tsp. cinnamon.
Stir together. SET ASIDE.



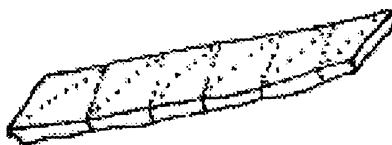
Open package of crescent rolls by removing outer label.

3.

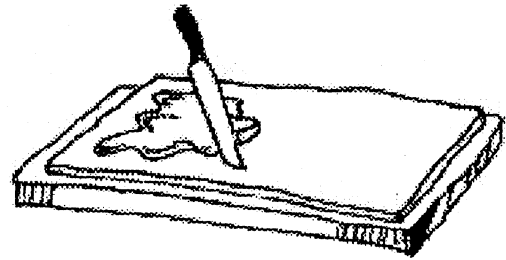
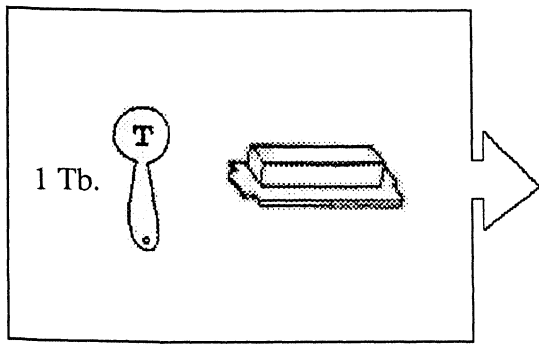


Hit can on edge of table to open.

4.

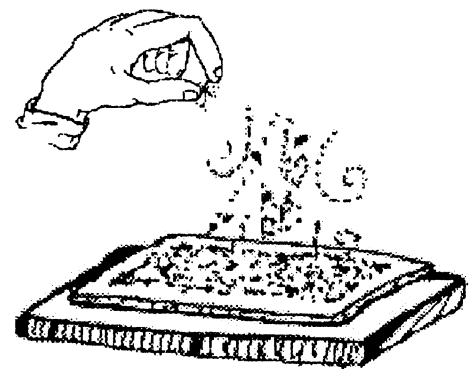
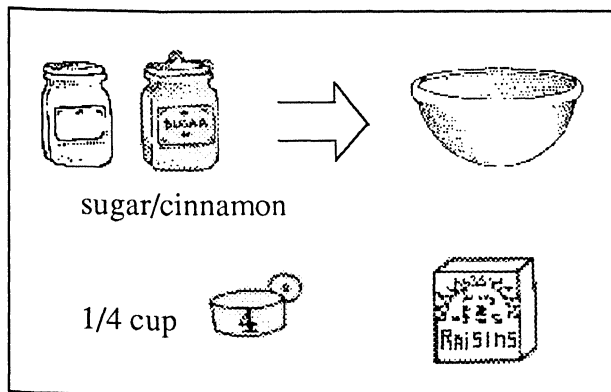


Unroll crescents into 1 oblong piece.



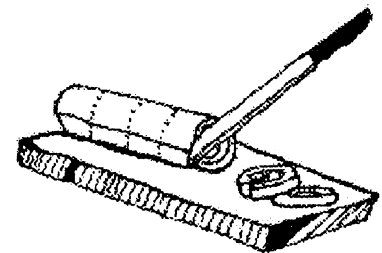
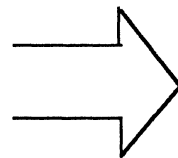
Spread the rectangle with 1 Tb. butter.

5.



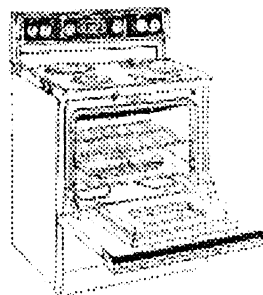
Sprinkle with sugar/cinnamon mixture. Top with raisins if desired.

6.



Starting at shorter end, roll up the rectangle. Cut the roll into 6 pieces.

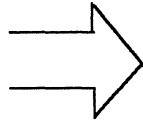
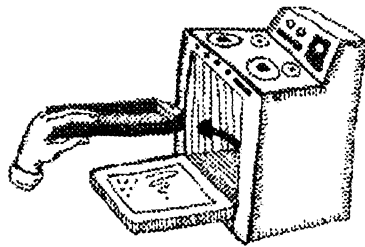
7.



10 - 15 minutes

Place flat on cookie sheet. Bake for 10 - 15 minutes or until golden brown.

8.

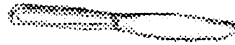


OFF



Remove from oven. Take off cookie sheet and put on cooling rack. Turn oven OFF.

9.



Frost top if desired.

MINI CINNAMON SWIRLS

You Need:

1 Tb. sugar
1/2 tsp. cinnamon
1 - 4 oz. crescent
1 Tb. raisins (optional)
frosting (optional)
cooling rack
cookie sheet
sharp knife

Tablespoon
1/2 teaspoon
1/4 dry measuring cup
small bowl
knife
wooden spoon
cutting board

1. Preheat oven to 375 .^o
2. Measure and add together in a bowl: 1 Tb. sugar and 1/2 tsp. cinnamon. Stir together. SET ASIDE.
3. Open package of crescent rolls by removing outer label. Hit can on edge of table to open.
4. Unroll crescents into 1 oblong piece. Spread the rectangle with 1 Tb. butter.
5. Sprinkle with sugar/cinnamon mixture. Top with raisins if desired.
6. Starting at shorter end, roll up the rectangle. Cut the roll into 5 pieces.
7. Place flat on cookie sheet. Bake for 10 - 15 minutes or until golden brown.
8. Remove from oven. Take off cookie sheet and put on cooling rack. Turn oven OFF.
9. Frost top if desired.