Mini Cinnamon Swirls

You Need:

1 Tbsp. sugar  1/4 cup raisins (optional)  4 oz. pkg. crescent rolls  1 Tbsp. 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.

3. Open package of crescent rolls by removing outer label.

4. Hit can on edge of table to open.

Unroll crescents into 1 oblong piece.
Spread the rectangle with 1 Tb. butter.

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

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

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.

MINI CINNAMON SWIRLS

You Need:

1 Tbsp. sugar 1 Tablespoon
1/2 tsp. cinnamon 1/2 teaspoon
1 - 4 oz. crescent 1/4 dry measuring cup
1 Tbsp. raisins (optional) small bowl
frosting (optional) knife
cooling rack wooden spoon
cookie sheet cutting board
sharp knife

1. Preheat oven to 375°F
2. Measure and add together in a bowl: 1 Tbsp. 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 Tbsp. 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.