

## A recipe from: Crock-tober Fest—A Slow Cooker Feast

### Cinnamon Rolls

**Serves:** 12

#### **Ingredients:**

1 loaf frozen bread dough  
¼ C. butter, softened  
Enough Cinnamon and Sugar mixture to fill

#### **Icing:**

1 C. powdered sugar  
4 oz cream cheese  
3 TBSP butter, room temp  
1 tsp vanilla  
Dash of salt



#### **Directions:**

Thaw bread dough overnight. Roll dough out into a rectangle as best as you can. Spread butter over dough. In a bowl, combine cinnamon and sugar. Sprinkle over buttered dough. Roll dough tightly, pinch off the ends, and cut into approximately 12 pieces. Line slow cooker with parchment paper and arrange cinnamon rolls. Cover and refrigerate overnight or cook immediately. Cook on high for 2 ½ hours. Combine ingredients for icing, mix until smooth. Use parchment paper to lift rolls out once done. Let lightly cool then add icing.

#### **Healthy Tips:**

Add fruit to a sweet dish to add some more nutrition. Try adding apples or blueberries inside of the cinnamon rolls!



**THE OHIO STATE UNIVERSITY**  
EXTENSION

OSU Extension Office- - Washington County  
1115 Gilman Avenue, Marietta, OH 45750  
740-376-7431