



MARSHMALLOW TREATS CINNAMON ROLLS

These are so super easy because they start with store-bought cinnamon rolls and they're topped with Rice Krispies treats creamer and a marshmallow icing!

INGREDIENTS

- 2 pkg cinnamon rolls
- 1 bottle of Rice Krispies Treats Creamer, divided
- 2 c powdered sugar
- 2 tbsp butter, melted
- 2 tsp vanilla
- 2 tbsp marshmallow fluff

DIRECTIONS

1. Preheat oven to 400 (or follow the directions on your cinnamon rolls package.) Spray a 9" pan with baking spray.
2. Place 2 packages (16 rolls) tightly in the pan. Pour the creamer over the rolls. The creamer should reach about 1/4 of the way up the sides of the rolls. I pour a little on top as well.
3. Bake them according to the package directions. I like mine a little darker, so I use the longer suggested time.
4. Meanwhile, in a small bowl, combine the powdered sugar, butter, vanilla, and 4 tbsp of creamer. Mix until smooth. Stir in the fluff and add 1-2 more tbsp of creamer until it reaches your desired consistency. Since it has the fluff in it, it'll be thicker but it melts nicely onto the rolls.
5. Remove from rolls from the oven. Let them cool a minute or two and then top with the icing. Let them cool for a bit in the pan then enjoy!
6. Alternatively, if you'd really like the flavors to come together, let them cool completely then just heat them up before eating. Or serve room temp :)