

CHOCOLATE CINNAMON ROLLS

Easy store-bought cinnamon rolls dressed up with Snickers creamer and a decadent chocolate icing! If you can't find the creamer, there are substitution ideas in the ingredients.



Life & Sprinkles
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INGREDIENTS

- 1 pkg Pillsbury Grands Cinnamon Rolls
- 1 bottle of Snickers Creamer, divided (OR REGULAR HEAVY CREAM IF YOU CAN'T FIND IT)
- 1 1/2 c powdered sugar
- 3 tbsp cocoa powder
- 3-4 tbsp creamer (SUB CHOCOLATE MILK OR REGULAR)
- 2 tbsp butter, melted
- 1 tsp vanilla

DIRECTIONS

1. Place the 5 rolls in a greased 8" square pan. Pour the creamer over the top cover the bottom about 1/4 of the way up the sides of the rolls.
2. Bake them according to the package directions.
3. Meanwhile, in a small bowl, combine the powdered sugar, cocoa powder, butter, vanilla, and creamer. Mix until smooth.
4. Remove the 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!
5. 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 :)