

Mini Cinnamon Twists



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
apple juice



Have some marshmallows left over? Freeze them for your next batch of twists or to use in another recipe. There is no need to thaw frozen marshmallows before using them in a recipe.

SHOPPING LIST

- crescent rolls • marshmallows
- confectioners' sugar

ON HAND

- butter • milk • sugar
- cinnamon

Mini Cinnamon Twists

INGREDIENTS

- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1 (8-count) can refrigerator crescent rolls
- 3 tablespoons melted butter or margarine
- 8 large marshmallows, halved
- 1/2 cup confectioners' sugar
- 1 tablespoon milk

MAKES 16 TWISTS

COOKIN'
Express

• Keep cinnamon-sugar handy for sprinkling on toast, decorating cookies or sweetening fruit. Mix 1/2 cup sugar and 1 teaspoon cinnamon. Place in a clean bottle with a shaker top.

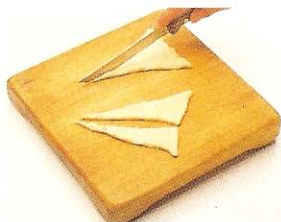
Make Ahead

Freeze these twists in an airtight container for up to 1 month. Defrost the night before for a no-fuss speedy breakfast!

♦ VARIATION

Drizzle twists with melted semisweet chocolate for a sweet afternoon pick-me-up.

1 Preheat oven to 375°F. Spray a baking sheet with cooking spray. Mix sugar and cinnamon in a small bowl. Separate dough into triangles. Cut each triangle in half lengthwise.



2 Brush each dough triangle with melted butter. Sprinkle with cinnamon-sugar. Place a marshmallow half at the wide end of each triangle.

3 Roll up each triangle, starting from the wide end, to enclose marshmallow; pinch edges of dough to seal. Place twists on prepared baking sheet, seam-side down, about 2 inches apart.



4 Bake for 10 minutes or until golden brown. Blend confectioners' sugar and milk in a small bowl. Drizzle over warm twists. Remove twists; place on a wire rack.