

DINNERLY



Cinnamon Sugar Twists with Cream Cheese Glaze



20-30min



2 Servings

Twist it up baby now. Twist and shout! You'll be dancing and singing for these crunchy cinnamon sugar twists covered in a sticky cream cheese frosting. Up to you if you share or keep them all to yourself! The couple's plan serve 2-4 and family plan serves 4-6. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ²
- 2 pkts cream cheese ¹
- ground cinnamon (use 2 tsp)
- 5 oz granulated sugar

WHAT YOU NEED

- neutral oil
- 4 Tbsp butter ¹
- kosher salt
- all-purpose flour ²
- milk ¹

TOOLS

- rimmed baking sheet
- small saucepan

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 28g, Carbs 88g, Protein 14g



1. Prep dough

Preheat oven to 400°F with a rack in the center. Place **dough** in a **lightly oiled** medium bowl, turning to coat. Allow dough to come to room temperature. Transfer **all of the cream cheese** to a medium bowl and set aside to soften until step 5. Lightly oil a rimmed baking sheet.



2. Prep ingredients

Melt **4 tablespoons butter** (½ stick) in a small saucepan over medium heat; transfer to a small bowl and keep in a warm spot. In a second small bowl, combine **2 teaspoons cinnamon**, ⅓ cup of **the granulated sugar**, and **a pinch of salt**.



3. Shape twists

On a **lightly floured** surface, roll or stretch **dough** into an 8-x 12-inch rectangle. Brush with **3 tablespoons melted butter**, then sprinkle with **all but 2 teaspoons of the cinnamon sugar**. Cut dough crosswise into 6 strips. Use your fingers to pinch shorter side of each and rotate several times in opposite directions, forming loose twists. Transfer to prepared baking sheet.



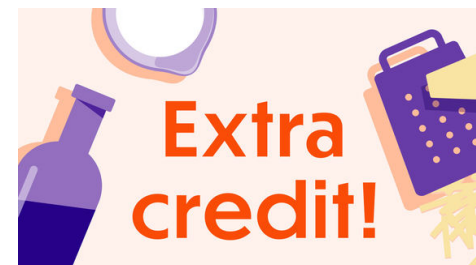
4. Finish & bake twists

Brush **remaining melted butter** over **twists**, then sprinkle with **remaining cinnamon sugar**. Let rest for 5 minutes. Bake on center oven rack until twists are puffed and golden brown, 20–25 minutes. Remove from oven and let stand for 10 minutes.



5. Make glaze & serve

While **twists** bake, stir **2–3 tablespoons of the remaining granulated sugar** (depending on how sweet you like it!) and **a pinch of salt** into **softened cream cheese**. Add **2 tablespoons milk**, stirring until glaze is smooth. Serve **cinnamon sugar twists** with **cream cheese glaze** drizzled over top or on the side for dipping. Enjoy!



6. Pro-tip!

If you have the time, allow the dough to sit at room temperature up to 3 hrs before using. This relaxes the gluten, making the dough easier to work with. Keep baked twists in an air-tight container at room temperature for 3 days.