

DINNERLY



Bacon Cinnamon Rolls with Cream Cheese Icing



45min



2 Servings

We've worked day and night, wracked our brains, spent countless hours in pursuit of the question: How do you improve a cinnamon roll? And folks, we've found the answer. It's bacon. Turns out, stuffing sugar-coated bacon into crescent dough, baking them all together, and drizzling cream cheese frosting over top is a good idea. We've got you covered!

WHAT WE SEND

- 2 (1 oz) cream cheese ¹
- 4 oz pkg thick-cut bacon
- 2 oz dark brown sugar
- ¼ oz ground cinnamon
- 8 oz crescent dough ^{4,2}
- 2½ oz confectioners' sugar

WHAT YOU NEED

- butter ¹
- granulated sugar
- all-purpose flour ²
- kosher salt
- 1 large egg ³

TOOLS

- small baking dish
- medium nonstick skillet

ALLERGENS

Milk (1), Wheat (2), Egg (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

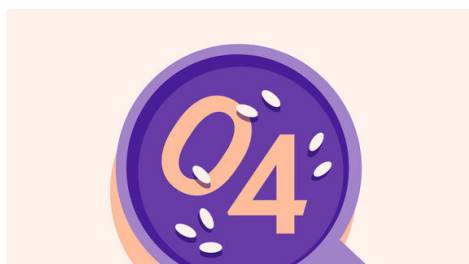
Calories 580kcal, Fat 27g, Carbs 65g, Protein 17g



1. Cook bacon

Preheat oven to 350°F with a rack in the center. Grease a small baking dish. Let **cream cheese** soften at room temperature.

Cut **bacon** crosswise into 1-inch strips. Add to a medium nonstick skillet. Cook over medium heat, stirring occasionally, until golden and crisp, 4–6 minutes. Transfer to a paper towel-lined plate; once cool, coarsely chop. Reserve **2 tablespoons bacon fat** in skillet.



4. Make icing & serve

Meanwhile, in a medium bowl, whisk to combine **softened cream cheese, confectioners' sugar, 1 tablespoon water, and a pinch of salt**. Let **rolls** cool for 15 minutes, then drizzle with **icing**.

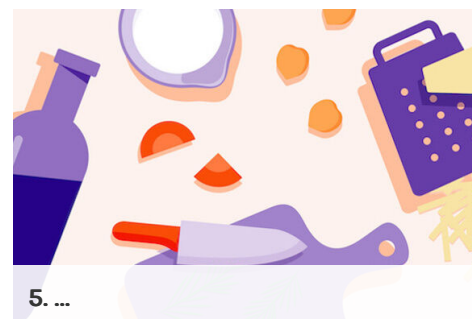
Serve **bacon cinnamon rolls** sprinkled with **remaining bacon**. Enjoy!



2. Make bacon filling

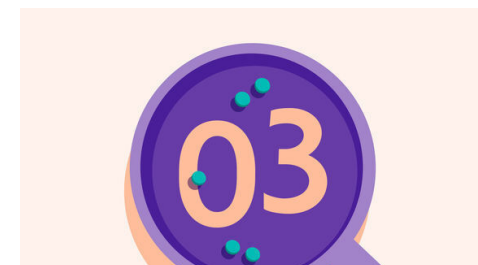
Add **1 tablespoon butter** to skillet with **bacon fat**. Melt over medium heat, about 2 minutes. Transfer to a small bowl.

In a separate medium bowl, whisk to combine **brown sugar, 2 tablespoons granulated sugar, 2 teaspoons flour, 1½ teaspoons cinnamon, and ¼ teaspoon salt**. Stir in **all but 1 tablespoon chopped bacon**. Stir in **butter-bacon fat mixture**.



5. ...

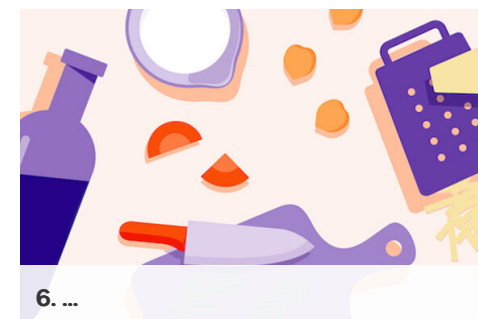
What were you expecting, more steps?



3. Assemble & bake rolls

Unroll and separate **crescent dough triangles**. Evenly spread **bacon-sugar mixture** over top. Starting at the wider end, roll dough into a crescent and place in rows in prepared baking dish. In a small bowl, beat **1 large egg**; lightly brush over rolls.

Bake on center oven rack until doubled in size and golden brown, 12–18 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!