

# DINNERLY



## Air Fried Cinnamon Rolls with Readymade Crescent Dough



30-40min



2 Servings

We heard you loud and clear, air fryer aficionados—for tasty treats with less hassle and less grease, it's the only way to go. These cinnamon rolls are easier to make than to buy at the store, not to mention way fresher. We hack our way to that fluffy bun with ready to bake crescent dough, and the cream cheese frosting on top whisks together in a pinch. We've got you covered! (2-p plan makes 8 donuts; 4-p plan makes 16)

### WHAT WE SEND

- 2 oz dark brown sugar
- ¼ oz ground cinnamon
- 8 oz crescent dough <sup>3,1</sup>
- 2 (1 oz) cream cheese <sup>2</sup>
- 5 oz confectioners' sugar

### WHAT YOU NEED

- kosher salt
- all-purpose flour <sup>1</sup>
- 1 Tbsp butter, melted <sup>2</sup>
- 2 Tbsp butter, softened <sup>2</sup>
- vanilla extract (optional)

### TOOLS

- air fryer
- parchment paper

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 260kcal, Fat 11g, Carbs 38g, Protein 2g



#### 1. Prep ingredients

Preheat air fryer to 275°F. Line with parchment paper.

In a small bowl, stir to combine **brown sugar, 1 teaspoon cinnamon, and a pinch of salt.**



#### 2. Prep dough

Unroll **dough** and fold in half, pinching together any seams that separated. If dough is sticky, light dust surface with **flour**. Roll into a 10x8-inch rectangle.



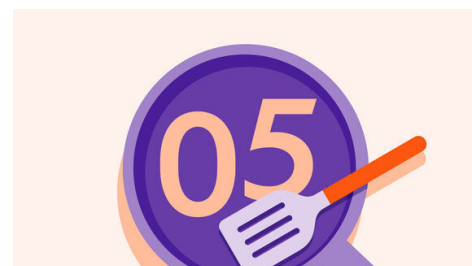
#### 3. Assemble cinnamon rolls

Brush **1 tablespoon melted butter** over **dough**. Sprinkle with **brown sugar mixture**, leaving a ½-inch border along one of the long sides. Starting from the opposite long side, roll into a tight cylinder. Gently pinch edges shut to help dough stay together. Cut into 8 rolls.



#### 4. Air fry rolls

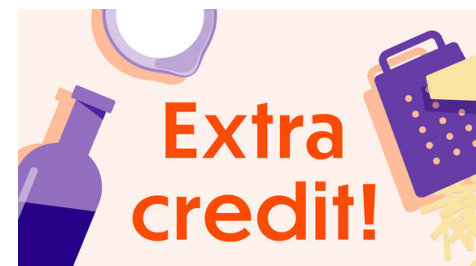
Working in batches if necessary, arrange **rolls** in air fryer basket so they just touch one another. Cook until tops are golden brown, 25–30 minutes. Let cool.



#### 5. Make frosting & serve

In a medium bowl, whisk to combine **all of the cream cheese, confectioners' sugar, 2 tablespoons softened butter, a pinch of salt, and ½ teaspoon vanilla extract** (optional).

Frost cooled **cinnamon rolls** and serve. Enjoy!



#### 6. No air fryer? No problem!

Preheat oven to 375°F with a rack in the center. Line an 8-inch baking dish with parchment paper. Assemble rolls as instructed, then place in dish spaced ½-inch apart.

Cook on center oven rack until tops are golden brown, 25–30 minutes. Let cool. Continue recipe as instructed.