



Sausage Cinnamon Rolls | Sweet & Savory Breakfast Treat

directions

1. Preheat oven to 375°. Prepare a 9-inch round baking pan (cake pan or cast iron skillet) with cooking spray. Set aside.
2. Open and separate the cinnamon rolls. Unroll each one and spread sausage over each roll, leaving an inch at each end uncovered. Carefully re-roll each cinnamon roll and place them in the prepared pan.
3. Bake sausage cinnamon rolls for 25-30 minutes, or until the rolls are golden brown and puffy. Remove from oven and drizzle icing over rolls while hot. Sprinkle with nuts if desired.

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| 5 servings | 15 min. prep time | 30 min. cook time |
| ingredients <i>1/2 lb. Swaggerty's Farm Sausage, we used our All Natural Sage Sausage</i> <i>1 package refrigerator cinnamon rolls (such as Pillsbury Grands) with cream cheese icing</i> <i>1/2 cup chopped pecans or walnuts</i> | | |

To Serve

Need to serve a larger crowd? Easily double the recipe and use 1lb. Swaggerty's Farm Sausage and two packages of cinnamon rolls to feed a larger crowd. Make-ahead too! You can assemble the rolls, cover and refrigerate them overnight. They will be ready to bake the next morning.

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