

Easy Cinnamon Sugar Pizza with Crescent Rolls and Vanilla Glaze

Cinnamon-Sugar Pizza Made with Crescent Rolls



OVEN
375°F

TIME
20 min

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INGREDIENTS

For the Cinnamon-Sugar Base:

1 can (8 oz) refrigerated crescent roll dough

3 tbsp unsalted butter, melted

... cup granulated sugar

1 tsp ground cinnamon

For the Vanilla Glaze:

% cup powdered sugar

1 tbsp milk

% tsp vanilla extract

% tsp cinnamon (optional, for a spiced glaze)

DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.
- 2. Roll Out the Dough:** Unroll crescent dough onto the sheet. Press perforations together to create one smooth sheet.
- 3. Add Butter & Cinnamon Sugar:** Brush melted butter generously over the entire surface. In a small bowl, mix together granulated sugar and cinnamon. Sprinkle evenly over the buttered dough.
- 4. Bake:** Bake for 10-12 minutes, or until edges are golden brown and the sugar starts to caramelize.
- 5. Make the Glaze:** While baking, whisk together powdered sugar, milk, vanilla, and cinnamon (if using). Adjust thickness by adding more milk (for drizzle) or powdered sugar (for thicker glaze).
- 6. Glaze and Serve:** Remove pizza from oven and let cool 1-2 minutes. Drizzle glaze over the top using a spoon or piping bag. Slice into squares, strips, or pizza-style wedges.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-cinnamon-sugar-pizza-with-crescent-rolls-and-vanilla-glaze/>