

This Oreo Cinnamon Roll Mashup Will Be Your New Weekend Obsession

, but also incredibly easy thanks to refrigerated dough and a simple cream cheese glaze.



OVEN
375°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 can refrigerated cinnamon roll dough (8 rolls)
- 12 Oreo cookies, crushed (use more for extra crunch)
- 4 oz cream cheese, softened
- 2 tbsp butter, melted
- $\frac{1}{2}$ cup powdered sugar
- 1 tsp vanilla extract

DIRECTIONS

- 1.** Crush the Oreos: Use a food processor or crush in a sealed bag with a rolling pin until they're fine crumbs. Set aside a tablespoon or two for garnish.
- 2.** Prep the Dough: Unroll the cinnamon rolls and slightly flatten each one with your hands or rolling pin.
- 3.** Stuff the Rolls: Sprinkle 1-2 teaspoons of crushed Oreos into the center of each flattened roll. Roll them back up, making sure the filling is sealed inside.
- 4.** Arrange in Baking Dish: Place the Oreo-stuffed rolls into a greased 9x9-inch baking dish. Nestle them close so they bake up tall and fluffy.
- 5.** Mix the Cream Cheese Glaze: In a small bowl, whisk together:
 - 6.** Softened cream cheese
 - 7.** Melted butter
 - 8.** Powdered sugar
 - 9.** Vanilla extract: Until smooth and pourable.
- 10.** Bake: Bake at 375°F (190°C) for 20-25 minutes, or until the rolls are golden and bubbly. Don't overbake-soft is the goal.
- 11.** Glaze & Serve: Cool for 5 minutes. Then drizzle with cream cheese glaze and sprinkle the reserved crushed Oreos on top. Serve warm and gooey!

TIPS FOR SUCCESS

? Don't skimp on the Oreos-more is more here. ? If your cream cheese is too firm, microwave it for 10 seconds before mixing.

? Add mini chocolate chips to the filling for an extra chocolate boost. ? Want bite-sized versions?

Cut each roll in half before baking and reduce baking time.

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

Original recipe: <https://chefmaniac.com/this-oreo-cinnamon-roll-mashup-will-be-your-new-weekend-obsession/>