

## Heavenly Cinnamon Roll Breadtwists - A Sweet Brunch Favorite

Heavenly Cinnamon Roll Breadtwists



**OVEN**  
**375°F**

**TIME**  
**12 min**

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### INGREDIENTS

For the Breadtwists:

- 1 can refrigerated crescent dough
- ... cup granulated sugar
- 1 tablespoon ground cinnamon
- 2 tablespoons unsalted butter, melted
- % cup brown sugar, packed

### DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it.
- 2.** Mix the Cinnamon Sugar: In a small bowl, combine the granulated sugar, cinnamon, and brown sugar. Set aside.
- 3.** Roll Out the Dough: Unroll the crescent dough on a clean surface. If using perforated crescent rolls, pinch the seams together to form one solid rectangle.
- 4.** Brush & Sprinkle: Brush the surface of the dough with the melted butter. Evenly sprinkle the cinnamon sugar mixture over the entire dough sheet.
- 5.** Fold & Cut: Fold the dough in half lengthwise, gently pressing it together. Using a sharp knife or pizza cutter, slice into 1-inch strips.
- 6.** Twist & Arrange: Twist each strip a few times and place on your prepared baking sheet. Space them out-these rise a bit!
- 7.** Bake to Golden Goodness: Bake for 10-12 minutes or until golden brown and puffed. Let them cool slightly before glazing or serving.

### SWAPS & NOTES

: Dough: Crescent roll sheets work best, but regular crescent rolls will do-just pinch the seams to seal.

Butter: Try browned butter for a deeper flavor.

Sugar: Swap brown sugar for coconut sugar for a hint of caramelized depth.

Add-ons: A sprinkle of chopped pecans or mini chocolate chips before twisting adds a fun twist (pun intended!).

## TIPS FOR SUCCESS

Don't skip pressing seams in the dough if using crescent rolls-this keeps the filling from leaking.

Twist with confidence: the more swirl, the more flavor!

Drizzle with a simple icing of powdered sugar, milk, and vanilla while still warm.

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

Original recipe: <https://chefmaniac.com/heavenly-cinnamon-roll-breadtwists-a-sweet-brunch-favorite/>