

The Best Pizza Hut Cinnamon Sticks Recipe (Copycat)

Copycat Pizza Hut Cinnamon Sticks



OVEN
400°F

TIME
8-12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 (13.8 ounce) can refrigerated pizza dough (such as Pillsbury Classic Crust) 1/4 cup (1/2 stick) unsalted butter, melted 1/2 cup granulated sugar 1 tablespoon ground cinnamon

For the Glaze: 1 cup powdered sugar 2-3 tablespoons milk (any kind) 1/2 teaspoon vanilla extract:

DIRECTIONS

1. Steps for the : Recipe
2. Ready to get baking? Let's make some sweet magic!
3. Prep and : Preheat
4. : Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper for easy cleanup.
5. Prepare the : Dough
6. : Unroll the refrigerated pizza dough onto the prepared baking sheet. Using a pizza cutter or knife, cut the dough into 1-inch wide strips. You should get about 10-12 strips.
7. Butter the : Sticks
8. : Arrange the dough strips in a single layer on the baking sheet. Brush the tops of the dough strips generously with the melted butter.
9. Cinnamon : Sugar Coating
10. : In a small bowl, combine the granulated sugar and ground cinnamon. Sprinkle this cinnamon sugar mixture generously and evenly over the buttered dough strips. Make sure every surface is covered!
11. : Bake for 8-12 minutes, or until the cinnamon sticks are golden brown around the edges and lightly puffed. Keep a close eye on them, as oven temperatures can vary and they can brown quickly.
12. Make the : Glaze
13. : While the cinnamon sticks are baking, prepare the glaze. In a medium bowl, whisk together the powdered sugar, 2 tablespoons of milk, and vanilla extract until smooth. If the glaze is too thick, add more milk, a teaspoon at a time, until it's a drizzly consistency. If it's too thin, add a little more powdered sugar.

14. Glaze and : Serve
15. : Once the cinnamon sticks are out of the oven, let them cool on the baking sheet for just a minute or two. While they are still warm, drizzle the prepared glaze generously over all the cinnamon sticks. Serve immediately and enjoy!

SWAPS & NOTES

Pizza Dough : Using refrigerated pizza dough is the ultimate shortcut here, making this recipe incredibly quick and easy.

You can find it in the refrigerated section of most grocery stores.

If you're feeling ambitious, you could use homemade pizza dough, but the beauty of this recipe is its simplicity.

Butter : Unsalted butter is preferred, as it allows you to control the saltiness.

TIPS FOR SUCCESS

Don't Overbake : Cinnamon sticks can go from perfectly golden to too crispy very quickly.

Keep a close watch on them, especially after the 8-minute mark.

Even Coating : Ensure you brush the butter evenly and sprinkle the cinnamon sugar liberally for maximum flavor and crunch.

Warm Glaze : Glazing the cinnamon sticks while they are still warm allows the glaze to melt slightly and adhere beautifully.

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

Original recipe: <https://chefmaniac.com/the-best-pizza-hut-cinnamon-sticks-recipe-copycat/>