

Easy Pie Crust Cinnamon Rolls - The Flaky Shortcut You'll Love

Pie Crust Cinnamon Rolls - A Sweet Shortcut to Comfort



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Rolls:

- 2 refrigerated pie crusts (thawed)
- 4 tbsp salted butter, melted
- 6 tbsp light brown sugar, packed
- 1½ tsp ground cinnamon

For the Glaze:

- 1 cup powdered sugar
- 1-2 tbsp milk

DIRECTIONS

1. Step 1: Prep the Dough: Preheat oven to 350°F and line baking sheets with parchment paper.
2. Unroll a pie crust on a clean surface.
3. Brush with half the melted butter.
4. In a small bowl, mix brown sugar and cinnamon, then sprinkle evenly over the crust, leaving a ½-inch border.
5. Step 2: Roll & Slice: Tightly roll the crust starting from the end closest to you.
6. Press the seam to seal the roll.
7. Cut into ½-inch slices. Discard the uneven ends if needed.
8. Step 3: Bake: Place rolls cut-side up on the sheet pan.
9. Bake for 17-20 minutes until golden.
10. Cool on the tray for 5 minutes, then transfer to a wire rack.
11. Repeat with second crust.
12. Step 4: Glaze: In a bowl, whisk powdered sugar with 1½ tbsp milk. Add more milk to reach a thick, pourable consistency.
13. Drizzle over cooled rolls using a fork or spoon.
14. Let the glaze set, or serve immediately for gooey goodness.

SWAPS & NOTES

& Tips Pie Crusts : Store-bought works great here, but homemade crusts also shine if you've got them.

Butter : Salted butter balances the sweet cinnamon.

You can use unsalted and add a pinch of salt.

Add-ins : Try a pinch of nutmeg or a sprinkle of chopped nuts for a twist.

TIPS FOR SUCCESS

Let the pie crusts come to room temp before unrolling-they'll be less likely to crack.

Use a sharp knife or serrated blade for clean cuts.

Bake on the middle rack for even browning.

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

Original recipe: <https://chefmaniac.com/easy-pie-crust-cinnamon-rolls-the-flaky-shortcut-youll-love/>