

## Oreo-Stuffed Cinnamon Rolls: Decadent & Easy Breakfast Treat

Oreo-Stuffed Cinnamon Rolls: Your New Favorite Decadent Morning Indulgence!



**OVEN**  
**375°F**

**TIME**  
**20-25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 (5-count) can of Pillsbury Grands! cinnamon rolls (with icing packet included)

$\frac{1}{2}$  cup (119 g) heavy cream

2 tablespoons (30 ml) cream cheese (optional), softened

10 Oreo cookies, crumbled (plus extra for topping)

Swaps and Notes:

**Pillsbury Grands! Cinnamon Rolls:** The larger size of Grands! rolls works best for stuffing. Any brand of refrigerated canned cinnamon rolls will work, but Grands are recommended.

**Heavy Cream:** This is the "secret ingredient" that makes the rolls incredibly moist and gooey. Don't skip it!

**Cream Cheese (Optional):** Adding softened cream cheese to the icing packet (from the cinnamon rolls) elevates it to a richer, tangier cream cheese frosting, which pairs wonderfully with Oreos.

**Oreo Cookies:** Regular Oreos are perfect. Crumble them finely for the filling and a bit coarser for the topping. If you're a fan of Double Stuffed or other Oreo flavors, feel free to experiment!

Directions:

**Preheat Oven & Prep Dish:** Preheat your oven to 375°F (190°C). Lightly grease a pie plate or an 8x8-inch baking dish.

**Unroll & Stuff Rolls:** Open the can of Pillsbury

**Grands! cinnamon rolls:** Carefully unroll each cinnamon roll halfway, just enough to expose the flat dough part.

**Add Oreo Crumbs:** Sprinkle a generous portion of the crumbled Oreo cookies (from the 10 Oreos) onto the unrolled section of each cinnamon roll.

**Re-roll & Arrange:** Carefully re-roll the cinnamon rolls, ensuring the Oreo crumbs are tucked inside. Place the stuffed rolls into your prepared baking dish, spacing them out slightly.

**Pour Heavy Cream:** Pour the  $\frac{1}{2}$  cup heavy cream evenly over and around the cinnamon rolls in the baking dish. This will create an incredibly moist and gooey bottom.

**Bake:** Bake for 20-25 minutes, or until the cinnamon rolls are golden brown and puffed up beautifully. The cream should be bubbling around the edges.

**Prepare Icing:** While the cinnamon rolls are baking, snip the corner off the icing packet (that came with the rolls). In a small bowl, if using the optional softened cream cheese, empty the icing packet into the bowl and mix in the 2 tablespoons softened cream cheese. Stir vigorously until smooth and creamy. If not using cream cheese, simply warm the icing packet as directed on its packaging.

**Glaze & Garnish:** Once the cinnamon rolls are out of the oven, immediately drizzle them generously with the prepared icing. Sprinkle with extra crumbled Oreo cookies (from the additional amount) for a final touch of flavor and crunch.

**Serve & Enjoy:** Allow the rolls to cool slightly for a few minutes (the icing will set a bit), then serve warm. Dig into these wonderfully gooey, chocolatey, and cinnamon-spiced delights!

**Tips for Success:**

**Softened Cream Cheese (if using):** Ensure the cream cheese is truly softened for a smooth, lump-free icing.

**Don't Unroll Too Much:** Only unroll the cinnamon rolls halfway to make them easy to re-roll without breaking.

**Heavy Cream is Key:** The heavy cream makes these rolls exceptionally gooey and moist, so don't skip it!

**Warm Icing:** Warming the icing (especially if adding cream cheese) makes it easy to drizzle and meld into the hot rolls.

**Serve Warm:** These rolls are absolutely best enjoyed warm, when the filling is gooey and the rolls are soft.

**Adjust Oreo Crumbs:** You can adjust the amount of Oreo crumbs to your preference; more crumbs for more crunch!

**Serving Suggestions and Pairings:**

A decadent weekend breakfast or brunch.

A special holiday morning treat.

An indulgent dessert after dinner.

A fun party food that will impress everyone.

Storage and Leftover Tips:

More Recipes You Will Love:

For another rich and decadent chocolate treat, check out my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).

If you're a fan of quick, no-bake sweet fixes, my [This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings](#) is pure bliss.

## DIRECTIONS

- 1.** Making these : Oreo-Stuffed Cinnamon Rolls is incredibly simple, adding gourmet flair to a convenient product!
- 2.** Preheat : Oven & Prep Dish: Preheat your oven to 375°F (190°C). Lightly grease a pie plate or an 8x8-inch baking dish.
- 3.** Unroll & : Stuff Rolls: Open the can of Pillsbury Grands! cinnamon rolls. Carefully unroll each cinnamon roll halfway, just enough to expose the flat dough part.
- 4.** Add : Oreo Crumbs: Sprinkle a generous portion of the crumbled Oreo cookies (from the 10 Oreos) onto the unrolled section of each cinnamon roll.
- 5.** Re-roll & : Arrange: Carefully re-roll the cinnamon rolls, ensuring the Oreo crumbs are tucked inside. Place the stuffed rolls into your prepared baking dish, spacing them out slightly.
- 6.** Pour : Heavy Cream: Pour the ½ cup heavy cream evenly over and around the cinnamon rolls in the baking dish. This will create an incredibly moist and gooey bottom.
- 7.** Bake: Bake for 20-25 minutes, or until the cinnamon rolls are golden brown and puffed up beautifully. The cream should be bubbling around the edges.
- 8.** Prepare : Icing: While the cinnamon rolls are baking, snip the corner off the icing packet (that came with the rolls). In a small bowl, if using the optional softened cream cheese, empty the icing packet into the bowl and mix in the 2 tablespoons softened cream cheese. Stir vigorously until smooth and creamy. If not using cream cheese, simply warm the icing packet as directed on its packaging.

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12. **Don't : Unroll Too Much:** Only unroll the cinnamon rolls halfway to make them easy to re-roll without breaking.
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15. **Serve : Warm:** These rolls are absolutely best enjoyed warm, when the filling is gooey and the rolls are soft.
16. **Adjust : Oreo Crumbs:** You can adjust the amount of Oreo crumbs to your preference; more crumbs for more crunch!
17. **Serving Suggestions and Pairings:** These Oreo-Stuffed Cinnamon Rolls are a fantastic standalone treat, perfect for:
  18. A decadent weekend breakfast or brunch.
  19. A special holiday morning treat.
  20. An indulgent dessert after dinner.
  21. A fun party food that will impress everyone.
  22. Pair them with a simple glass of milk, a hot cup of coffee, or a rich hot chocolate. For other delicious no-bake or Oreo-filled delights, consider my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#) or my spectacular [Red Velvet Oreo Cheesecake](#).
23. **Storage and Leftover Tips:** Oreo-Stuffed Cinnamon Rolls are best enjoyed fresh and warm from the oven. If you have any leftovers, store them in an airtight container at room temperature for up to 1-2 days, or in the refrigerator for up to 3-4 days. To reheat, gently warm individual rolls in the microwave for 15-30 seconds, or in a low oven (around 300°F/150°C) until warm and gooey again.
24. **More Recipes You Will Love:** If you loved the indulgent and easy nature of these stuffed cinnamon rolls, here are a few more delightful dessert recipes that I think you'll absolutely love:
  25. For another rich and decadent chocolate treat, check out my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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**Warm Icing:** Warming the icing (especially if adding cream cheese) makes it easy to drizzle and meld into the hot rolls.

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

Original recipe: <https://chefmaniac.com/oreo-stuffed-cinnamon-rolls-decadent-easy-breakfast-treat/>