

Cinnamon-Sugar Pizza: A Sweet & Buttery Dessert Twist on a Classic

cinnamon rolls, sugar-coated pastries, and warm, buttery treats



OVEN
400°F

TIME
20 min

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INGREDIENTS

1 pre-made pizza dough (or homemade dough if preferred!)

... cup butter, melted

% cup sugar

2 teaspoons cinnamon

For the Cream Cheese Topping:

% cup cream cheese, softened

... cup powdered sugar

1 teaspoon vanilla extract

Step-by-Step Instructions:

1. Preheat the Oven:

2. Roll Out the Dough:

3. Brush with Butter:

4. Mix & Sprinkle the Cinnamon-Sugar:

5. Bake Until Golden Brown:

6. Make the Cream Cheese Topping:

% cup softened cream cheese

7. Spread the Creamy Topping:

8. Slice & Serve!:

Pro Tips for the Best Cinnamon Sugar Pizza:

Use Fresh Dough - Whether store-bought or homemade, fresh dough creates the best texture.

Go Extra Crispy - Pre-bake the dough for 5 minutes before adding the cinnamon-sugar mixture for a crispier base.

Want More Caramelization? - Swap granulated sugar

for brown sugar for deeper flavor.

Prefer a Glaze Instead of Frosting? - Mix powdered sugar with a little milk and drizzle over the top.

Make It Extra Special - Add chopped pecans, raisins, or a caramel drizzle for extra indulgence!

What to Serve with Cinnamon Sugar Pizza:

A Scoop of Vanilla Ice Cream - Because warm cinnamon sugar + cold ice cream = heaven!

Caramel or Chocolate Drizzle - Adds extra richness.

A Cup of Coffee or Hot Chocolate - The perfect cozy pairing.

Fresh Strawberries or Bananas - For a fruity contrast to the sweet, spiced flavors.

FAQs (From My Kitchen to Yours):

Why You Need to Try This Cinnamon Sugar Pizza:

DIRECTIONS

1. Preheat the Oven: I start by preheating my oven to 400°F (200°C) and lining a baking sheet with parchment paper.
2. Roll Out the Dough: On a lightly floured surface, I roll out the pizza dough into a 10-12 inch circle, just like I would for a savory pizza.
3. Then, I transfer the dough to the prepared baking sheet.
4. (Pro Tip: If you like a crispier crust, roll the dough thinner!)
5. Brush with Butter: Using a pastry brush, I spread the melted butter evenly across the dough, ensuring it soaks into every inch.
6. Mix & Sprinkle the Cinnamon-Sugar: In a small bowl, I mix together:
 7. $\frac{1}{2}$ cup sugar
 8. 2 teaspoons cinnamon
9. I generously sprinkle the mixture over the buttered dough, making sure it's evenly coated.
10. (Pro Tip: If you love extra crunch, mix in a tablespoon of brown sugar too!)
11. Bake Until Golden Brown: I place the pizza in the oven and bake for 10-12 minutes, or until the crust is golden brown and slightly crispy on the edges.
12. Make the Cream Cheese Topping: While the pizza bakes, I prepare the frosting by beating together:
 13. $\frac{1}{2}$ cup softened cream cheese
 14. ... cup powdered sugar
 15. 1 teaspoon vanilla extract

16. I whisk until it's smooth, creamy, and spreadable.
17. (Pro Tip: If you prefer a drizzle instead of spreading, add 1-2 tablespoons of milk to thin it out!)
18. Spread the Creamy Topping: Once the pizza has cooled for 5 minutes, I spread the cream cheese mixture evenly on top.
19. For a fun variation, I pipe swirls or drizzle it over the pizza for a bakery-style look!
20. Slice & Serve!: Now, it's time to slice it into wedges and serve warm.
21. Every bite is fluffy, buttery, and full of cinnamon-sugar magic!
22. Pro Tips for the Best Cinnamon Sugar Pizza: Use Fresh Dough - Whether store-bought or homemade, fresh dough creates the best texture.
23. Go Extra : Crispy - Pre-bake the dough for 5 minutes before adding the cinnamon-sugar mixture for a crispier base.
24. Want : More Caramelization? - Swap granulated sugar for brown sugar for deeper flavor.
25. Prefer a : Glaze Instead of Frosting? - Mix powdered sugar with a little milk and drizzle over the top.

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