

Homemade Cinnamon Sugar Pinwheels: A Delicious and Easy Dessert

My Favorite Cinnamon Sugar Pinwheels: A 4-Ingredient Sweet Treat



OVEN
400°F

TIME
12-15 min

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Recipe Card

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INGREDIENTS

- 1 package (2 sheets) puff pastry, thawed
- 1 cup granulated sugar
- 2 tablespoons ground cinnamon
- ... cup unsalted butter, melted

DIRECTIONS

- 1. Preheat & : Prep:** Preheat your oven to 400°F (200°C). Line two baking sheets with parchment paper.
- 2. Make : Cinnamon Sugar:** In a small bowl, mix together the 1 cup granulated sugar and 2 tablespoons ground cinnamon until they are well combined.
- 3. Prepare : First Pastry Sheet:** Unfold one sheet of the thawed puff pastry onto a lightly floured surface. Roll it out into a rectangle, approximately 1/8 inch thick. Brush the entire surface of the pastry with some of the melted butter, then sprinkle generously with half of the cinnamon sugar mixture, pressing it lightly into the pastry.
- 4. Roll the : Pastry:** Starting from one of the long sides, tightly roll the pastry towards the center. Repeat this with the other long side until both rolls meet in the middle, creating a double-rolled log.
- 5. Slice & : Arrange:** Using a sharp knife, slice the rolled pastry log into 1/2-inch thick pieces. Place these slices, cut-side up, on one of the prepared baking sheets, leaving about 2 inches of space between each piece to allow for expansion.
- 6. Repeat & : Bake:** Repeat the process with the second sheet of puff pastry. Place both baking sheets in the preheated oven and bake for 12-15 minutes, or until the pastries are puffed up, golden brown, and crispy.
- 7. Cool & : Serve:** Remove from the oven and let them cool slightly on the baking sheets. The cinnamon sugar will be very hot. Serve warm and enjoy!

SWAPS & NOTES

Puff Pastry: The recipe is designed specifically for puff pastry, so don't swap it for anything else!

Make sure it's thawed but still cold when you start working with it.

Cinnamon Sugar: You can adjust the ratio to your taste, but I find this blend to be the perfect balance.

You can also add a pinch of nutmeg or cardamom for an extra layer of flavor.

TIPS FOR SUCCESS

Keep the Pastry Cold: Puff pastry is easiest to work with when it's cold.

If it gets too warm, it will become sticky and difficult to roll.

If this happens, pop it back in the fridge for a few minutes.

Don't Over-Bake: The sweet spot is when the pastries are puffed up and golden brown.

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

Original recipe: <https://chefmaniac.com/homemade-cinnamon-sugar-pinwheels-a-delicious-and-easy-dessert/>