

21. cut side up
22. , into the prepared muffin tin cavities. They should look like little cinnamon rolls.
23. Brush with : Cinnamon Butter:
24. In a small bowl, whisk together the
25. melted butter, 2 tablespoons of sugar, and 1 teaspoon of ground cinnamon

SWAPS & NOTES

Export to Sheets Swaps and Notes Fresh Peaches: If you're using fresh peaches, peel and dice 1-2 medium peaches .

Toss them with 1 tablespoon of granulated sugar and % teaspoon of ground cinnamon .

This will create a great filling, though it will be less gooey than canned pie filling.

Filling Variations: Swap the peach filling for apple pie filling (like the filling from my Caramel Apple Pie Cookies), cherry pie filling, or even a mix of brown sugar and walnuts for a sticky bun twist.

TIPS FOR SUCCESS

Seal the Seams: The most important step is ensuring you fully press and seal the perforations in the crescent roll dough.

If the seams aren't sealed, the filling can leak out while rolling and baking.

Don't Overfill: Stick to the 1 cup of filling.

Too much filling can make the rolls messy to slice and can prevent the dough from cooking through.

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

Original recipe: <https://chefmaniac.com/the-easiest-peach-cruffins-flaky-sweet-and-ready-in-under-30-minutes/>