

This Breakfast Pigs in Cinnamon Rolls Recipe Is My Favorite Sweet-and-Savory Brunch Idea

Breakfast Pigs in Cinnamon Rolls Recipe: Sweet, Savory, and So Easy



OVEN
350°F

TIME
12 to 18 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 can refrigerated cinnamon rolls
- 8 breakfast sausage links, fully cooked or ready to cook according to package directions
- 1 tablespoon butter, melted
- 1/2 teaspoon cinnamon, optional for extra sweetness
- Reserved icing from the cinnamon roll package

DIRECTIONS

1. Preheat the oven. Heat your oven according to the cinnamon roll package directions, usually 350°F or 375°F. Lightly grease a baking dish or line a baking sheet with parchment paper.
2. Prepare the sausage. If your sausage links are not fully cooked, cook them first according to package directions. Let them cool slightly before wrapping.
3. Separate the cinnamon rolls. Open the can of cinnamon rolls and gently separate each roll. Unwind each roll into a long strip of dough.
4. Wrap the sausage links. Take one sausage link and wrap it with a strip of cinnamon roll dough, stretching gently if needed to cover most of the sausage. Repeat with the remaining sausage links.
5. Arrange for baking. Place the wrapped sausage rolls seam-side down in the prepared baking dish or on the baking sheet. Brush lightly with melted butter. If you want extra cinnamon flavor, sprinkle a little over the tops.
6. Bake until golden. Bake according to the cinnamon roll package timing, usually 12 to 18 minutes, or until the dough is puffed and golden brown.
7. Finish with icing. Let them cool for a few minutes, then drizzle lightly with the reserved icing or serve the icing alongside for dipping.
8. Serve warm. These are best served while still warm, when the dough is soft and the sausage is perfectly savory inside.

SWAPS & NOTES

Sausage links: Breakfast sausage links work best, but you can also use turkey sausage if you want a lighter option.

Cinnamon rolls: Standard canned cinnamon rolls are the easiest choice and give the recipe its signature sweet flavor.

Extra flavor: A small sprinkle of cinnamon over the tops before baking can enhance the sweet side of the recipe.

Glaze: You can drizzle the included icing lightly over the baked rolls or serve it on the side for dipping.

TIPS FOR SUCCESS

One of the most important tips for this recipe is not to overwrap the sausage.

You want enough dough to surround it, but not so much that the inside stays underbaked while the outside gets too brown.

Stretching the cinnamon roll dough gently as you wrap helps create the right balance.

Another helpful trick is to place the seam side down before baking.

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

Original recipe: <https://chefmaniac.com/this-breakfast-pigs-in-cinnamon-rolls-recipe-is-my-favorite-sweet-and-savory-brunch-idea/>