

Breakfast Pigs in Cinnamon Rolls: The Sweet-and-Savory Morning Treat Everyone Loves

12 Jimmy Dean fully cooked breakfast sausage links



OVEN
375°F

TIME
12 to 15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 12 Jimmy Dean fully cooked breakfast sausage links
- 6 Original Pillsbury Cinnamon Rolls
- 1 tablespoon melted butter, optional
- 1/2 teaspoon ground cinnamon, optional

DIRECTIONS

- 1. Preheat the oven:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper so the wrapped sausages bake evenly and release easily after cooking.
- 2. Prep the cinnamon rolls:** Open the cinnamon rolls and separate them. Set the icing aside for later. Carefully unroll each cinnamon roll, then cut each strip in half so you end up with 12 pieces total.
- 3. Wrap the sausage links:** Take one sausage link and wrap it with one strip of cinnamon roll dough. Stretch the dough gently as needed so it covers the sausage well. Place each wrapped sausage seam-side down on the prepared baking sheet.
- 4. Add optional topping:** If using, brush the tops lightly with melted butter and sprinkle with the ground cinnamon. This gives them a little extra flavor and helps create a beautiful golden finish.
- 5. Bake:** Bake for 12 to 15 minutes, or until the dough is puffed, golden brown, and cooked through.
- 6. Drizzle with icing:** Warm the reserved icing slightly so it becomes pourable, then drizzle it over the baked cinnamon roll pigs while they are still warm.
- 7. Serve:** Serve immediately while warm for the best texture and flavor.

SWAPS & NOTES

Fully cooked breakfast sausage links make this recipe especially convenient because they only need to heat through while the dough bakes.

You can use turkey sausage or another favorite breakfast link if that is what you have on hand.

The melted butter and extra cinnamon are optional, but I think they add a little extra bakery-style finish.

The butter helps the outside bake up beautifully golden, while

the extra cinnamon enhances the sweetness of the dough.

TIPS FOR SUCCESS

The most important thing here is not to over-handle the dough.

Gently unroll and stretch it, but do not pull too hard or it may tear.

If it does split a little, just pinch it back together around the sausage.

Place the wrapped sausages seam-side down so they stay closed as they bake.

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

Original recipe: <https://chefmaniac.com/breakfast-pigs-in-cinnamon-rolls-the-sweet-and-savory-morning-treat-everyone-loves/>