

Cinnamon-Sugar Pizza Made with Crescent Rolls: The Easiest Sweet Treat

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You will need:

- 1 (8 oz) can crescent roll dough
- 2 tablespoons unsalted butter, melted
- 1/4 cup granulated sugar

OVEN
375°F

TIME
10 to 12 min

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INGREDIENTS

For the Pizza:

- 1 (8 ounce) can crescent roll dough
- 2 tablespoons unsalted butter, melted
- 1/4 cup granulated sugar
- 1 teaspoon ground cinnamon

For the Glaze:

- 1/2 cup powdered sugar
- 1 to 2 tablespoons milk
- 1/4 teaspoon vanilla extract

DIRECTIONS

1. Preheat your oven to 375°F and line a baking sheet with parchment paper.
2. Unroll the crescent roll dough and press the seams together to form one large sheet.
3. Place the dough flat on the prepared baking sheet.
4. Brush the melted butter evenly over the dough.
5. In a small bowl, stir together the granulated sugar and cinnamon.
6. Sprinkle the cinnamon-sugar mixture evenly over the buttered dough.
7. Bake for 10 to 12 minutes, or until the dough is golden brown and puffed.
8. Remove from the oven and let it cool slightly.
9. While the pizza cools, whisk together the powdered sugar, milk, and vanilla extract until smooth.
10. Drizzle the glaze over the warm cinnamon-sugar pizza.
11. Slice into squares or wedges and serve warm.
12. The result is flaky, sweet, and just messy enough in the best possible way.

SWAPS & NOTES

This recipe is wonderfully simple, but there are still a few easy ways to make it your own.

If you want a richer flavor, you can use brown sugar in place of some or all of the granulated sugar.

That gives the topping a slightly deeper, more caramel-like taste.

For the glaze, start with 1 tablespoon of milk and add more only if needed.

TIPS FOR SUCCESS

One of the most important steps in this recipe is pressing the crescent roll seams together well. That helps create a more even crust and keeps the pizza from separating too much as it bakes. It also helps to spread the butter evenly so the cinnamon sugar sticks across the whole surface. If some areas are too dry, the topping may not adhere as well.

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

Original recipe: <https://chefmaniac.com/cinnamon-sugar-pizza-made-with-crescent-rolls-the-easiest-sweet-treat/>