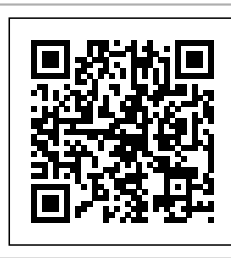


Cinnamon Roll Pizza



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Recipe by: Laura Vitale

Serves 6 to 8

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

- __ 1 lb Ball of Pizza Dough
- __ 1/4 cup of Unsalted Butter softened at room temperature
- __ 1/4 cup of Unsalted Butter, at room temperature for greasing baking dish
- __ 1/4 cup of Brown Sugar
- __ 1/4 cup of Granulated Sugar
- __ 1 1/2 Tbsp of Ground Cinnamon
- __

For the Glaze:

- __ 2 Tbsp of Cream Cheese, at room temperature
- __ 1 Tbsp of Butter, at room temperature
- __ 3/4 cup of Powdered Sugar
- __ 1/2 tsp of Vanilla Extract
- __ 3 to 4 Tbsp of Heavy Cream

- 1) Preheat your oven to 400 degrees.
- 2) Butter a large baking sheet with about 1/4 cup of the butter and set aside.
- 3) Roll your pizza dough either in a 12 circle or you can roll it out in a rectangle shape.
- 4) Place your rolled out dough onto your buttered dish playing around with it until it fits. . Spread the remaining butter all over the top of the crust and set aside.
- 5) In a small bowl, mix together the both sugars and cinnamon, sprinkle it over the whole top of the crust. Cover with a kitchen towel and let it sit for about 30 minutes.
- 6) Bake the pizza for about 20 minutes or until the crust is a golden brown color. Allow to cool completely.
- 7) To make the glaze, place the cream cheese, butter, powder sugar and vanilla in a large bowl and whisk together using a handheld mixer or a spatula, slowly add the milk to get a runny consistency but not too runny that it will run all over the pizza
- 8) Drizzle it all over the top and dig in!

