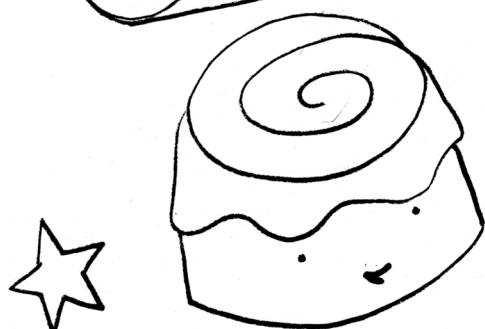
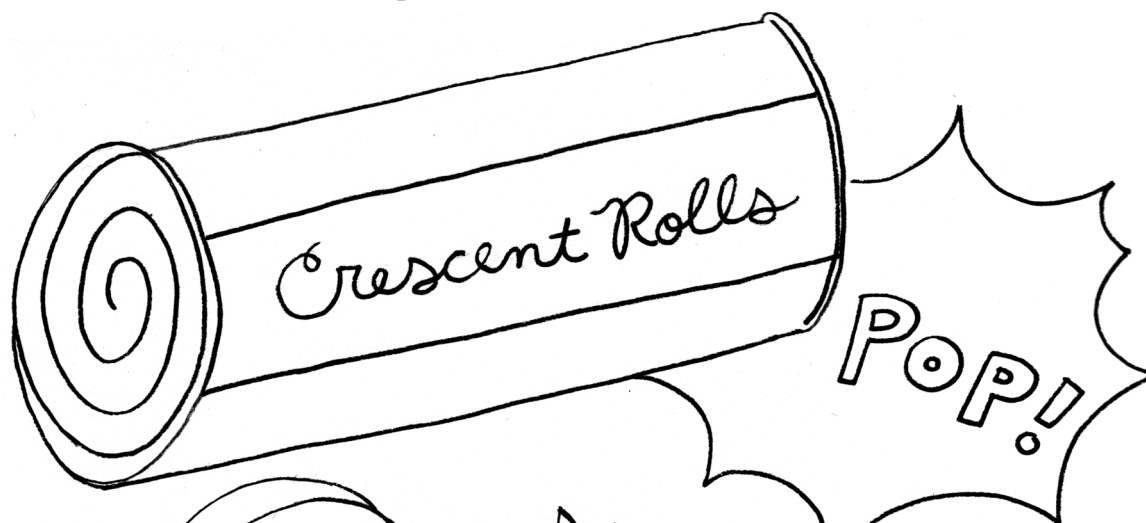


# morning cinnamon rolls



## morning cinnamon rolls

It takes only five ingredients and a little time to whip up these yummy glazed rolls that start with a package of crescent roll dough. These goodies, from Helen Lipko of Martinsburg, Pennsylvania, go great with an ice-cold glass of milk!

PREP/TOTAL TIME: 25 MIN. YIELD: 8 SERVINGS

**1 tube (8 ounces) refrigerated reduced-fat crescent rolls**

**1/2 teaspoon ground cinnamon**

**Sugar substitute equivalent to 1/2 cup sugar, divided**

**1/4 cup confectioners' sugar**

**1 tablespoon fat-free milk**

Unroll crescent dough into a rectangle; seal seams and perforations. Combine the cinnamon and half of the sugar substitute; sprinkle over dough. Roll up jelly-roll style, starting with a long side; seal edge. Cut into eight slices.

Place rolls cut side down in a 9-in. round baking pan coated with cooking spray. Bake at 375° for 12-15 minutes or until golden brown.

In a small bowl, combine the confectioners' sugar, milk and remaining sugar substitute; drizzle over warm rolls.

*Editor's Note: This recipe was tested with Splenda sugar blend.*

tasteofhome

Watch for new coloring book pages to add to your Kids in the Kitchen cookbook each month on [tasteofhome.com/kids](http://tasteofhome.com/kids).