



Cinnabon Cinnamon Sticks

- 1 package puff pastry dough
- 1/2 cup sugar
- 1 tablespoon cinnamon

Allow package of puff pastry dough to defrost according to manufacturer's directions. ***Very important*** to follow the defrosting directions according to the puff pastry directions!

Preheat oven to 350 degrees.

In a small bowl combine together the sugar and the cinnamon, mix well.

Open puff pastry dough and use one sheet and unfold onto a clean counter. Unfold the dough to where the long side is towards you, puff pastry dough is rectangular.

Spray puff pastry dough with non-stick spray (do this so the cinnamon and sugar mixture will stick to the dough), and sprinkle on 2 tablespoons of the cinnamon sugar mixer on the dough.

Using a pizza cutter cut the dough in half horizontally. Cut the dough vertically into 10 pieces. Twist each cut piece of dough 2 to 3 times before placing onto the parchment covered cookie sheet. Sprinkle an additional 1 tablespoon of the cinnamon sugar mixer.

Repeat process with other pastry sheet. Bake sticks for approximately 15 minutes or until desired toasted color.

Cinnabon Icing

- 1/2 pound Margarine
- 1/2 pound cream cheese
- 1 pound powdered sugar
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract

Allow margarine and cream cheese to reach room temperature. Beat cream cheese and margarine together in a bowl with a mixer. Slowly add in all powdered sugar and lemon juice, and vanilla extract and mix well.

Serve on the side with Cinnabon Stick.