

DUTCH OVEN GOOEY CARAMEL CINNAMON ROLLS

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Recipe type: Breakfast
Cuisine: American
Serves: 4

Ingredients

- 18 Cinnamon Rolls, from a tin, you will need multiple
- ½ cup brown sugar
- 1 teaspoon cinnamon
- ½ cup graham cracker crumbs
- Topping:
- Frosting that comes with cinnamon rolls
- ⅓ cup caramel ice cream topping

Instructions

1. Cut each roll into 4 pieces and arrange in the bottom of a 14-inch Dutch oven lined with aluminum foil or sprayed with non-stick cooking spray.
2. In a bowl combine brown sugar, cinnamon, and cracker crumbs.
3. Sprinkle evenly over cut rolls.
4. Cover with lid and bake at 350°F 25-30 minutes.
5. For icing combine frosting with caramel topping. Drizzle over cinnamon rolls while still warm.

