



# Swaggerty's Farm Sausage Cinnamon Rolls Recipe

## directions

1. Preheat oven to 375°. Prepare a 9-inch round baking pan (cake pan or cast iron skillet) with cooking spray. Set aside.
2. Open and separate the cinnamon rolls. Unroll each one and spread sausage over each roll, leaving an inch at each end uncovered. Carefully re-roll each cinnamon roll and place them in the prepared pan.
3. Bake sausage cinnamon rolls for 25-30 minutes, or until the rolls are golden brown and puffy. Remove from oven and drizzle icing over rolls while hot. Sprinkle with nuts if desired.

## notes

Make-ahead! You can assemble the rolls, cover and refrigerate them overnight. Ready to bake the next morning.

Easily double the recipe and use 1lb. Swaggerty's Farm Sausage and two packages of cinnamon rolls to feed a larger crowd.



5

*servings*

15 min.

*prep time*

30 min.

*cook time*

## ingredients

1/2 lb. Swaggerty's Farm Sausage, we used our All Natural Sage Sausage (<https://www.swaggertys.com/product/patties-recipe-ready/sage-all-natural-sausage-1lb-roll>)

1 package refrigerator cinnamon rolls (such as Pillsbury Grands) with cream cheese icing

1/2 cup chopped pecans or walnuts

Pairs well with: Coffee, fruit, milk, and family!

Special Kitchen Tools: n/a

