

COOKIES AND CREAM CHEESECAKE CINNAMON ROLL CUPS

Prep Time: 25 Minutes - Start to Finish: 1 Hour

Is it breakfast, or is it dessert? Why not both! These cookies-and-cream-flavored, cheesecake-stuffed cinnamon roll cups are just five ingredients and come together with ease. No matter when you serve them, they're guaranteed to please.

6 oz cream cheese (from 8-oz package), softened
2/3 cup powdered sugar
1 teaspoon vanilla
1/2 cup coarsely crushed crème-filled chocolate sandwich cookies
1 can (17.5 oz) refrigerated Pillsbury™ Grands!™ Cinnamon Rolls with Original Icing (5 Count)

1. Heat oven to 350°F. Spray 10 (2 3/4x1 1/4-inch) nonstick muffin cups with cooking spray.
2. In medium bowl, beat cream cheese with electric mixer on medium speed until smooth. Add powdered sugar; beat until smooth. Beat in vanilla. Stir in 1/4 cup of the crushed cookies.
3. Separate dough into 5 rolls; set icing aside. Unroll each roll into strip. Cut each strip in half to make 10 strips. Coil and firmly press strip into bottom and side of each muffin cup. Fill each cup with about 1 rounded tablespoonful cream cheese filling.
4. Bake 18 to 20 minutes or until rolls are baked through and golden brown. Cool 2 minutes in pan, then transfer to cooling rack. Top rolls evenly with remaining 1/4 cup crushed cookies, pressing down slightly into filling.
5. In small microwavable bowl, microwave icing uncovered on High 8 to 10 seconds or until thin enough to drizzle. Drizzle over warm rolls. Cool 10 minutes before serving.

10 servings

1 Serving Calories 280 (Calories from Fat 110); Total Fat 12g (Saturated Fat 6g, Trans Fat 0g); Cholesterol 15mg; Sodium 340mg; Total Carbohydrate 39g (Dietary Fiber 0g, Sugars 22g); Protein 3g
% Daily Value: Vitamin A 4%; Vitamin C 0%; Calcium 4%; Iron 6%;
Exchanges: 1 Starch, 1 1/2 Other Carbohydrate, 2 1/2 Fat
Carbohydrate Choice: 2.5

Make sure cinnamon roll dough is evenly placed in the muffin cups so the cheesecake bakes up evenly in the cups. Serve cinnamon roll cups with fresh fruit to round out the meal. Swap crème-filled chocolate sandwich cookies with your favorite flavor variety.

