MAPLE CINNAMON BUNS

Let your tastebuds get lost in this decadent Maple Cinnamon Bun. Drizzled with a sweet maple syrup and finished with a velvety cream cheese icing, this pastry wears its Canadian badge proudly.

Yield: 6 Cinnamon Buns



INGREDIENTS

6 Unit	Cinn-a-licious® Cinnamon Roll Dough, 108 Count (#07840)
2 C	Heat'N Ice™ Maple Icing, 1 Count, 12 lb (#09978)
2 C	Allen® Real Cream Cheese Icing, 1 Count, 18 lb (#03573)
1/2 C	Maple Syrup

DIRECTIONS

1. Thaw, proof and bake the cinnamon rolls as directed on the box.
2. After baking, while cinnamon rolls are still hot, brush the top thoroughly with maple syrup.
3. Add 2oz of maple syrup to 2 cups of cream cheese icing. Mix until well combined.
4. While still warm, top your cinnamon buns with the maple infused cream cheese icing.
5. Gently heat your Maple Heat 'N Ice™ according to the provided directions.
6. Drizzle the Heat N Ice on top of each cinnamon roll. Serve.

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