

Carolbake.com | Carol's Cinnamon Roll Waffles

This week's Quick Family Recipe is all about fun! Whether the kids are back in school and you are trying to get everyone fed and out the door or you're having a lazy morning at home, this is the perfect recipe to make.

It's literally a can of cinnamon rolls and one of those mini waffle irons that are like \$10 at the store. I have to give a shoutout to my friend Michelle who gave me my mini waffle maker as a gift and shared this recipe. Love useful little fun gifts from friends like this... so if you're looking for something for that hard to buy for friend, this is perfect!

P.S. If you're like me, and feel like that can of cinnamon rolls never comes with enough icing, it's so easy to make... I'll show you how in the recipe below. Have fun with flavors when you make it... I've swapped in pumpkin spice for the vanilla to make pumpkin spice rolls!

P.P.S. Am I the only person who still gets scared by trying to open the can of biscuits or cinnamon rolls? I'm always nervous trying to open them LOL! :)

Let's jump in the kitchen and start cooking!

### **Ingredients:**

Cinnamon Roll Waffles -

- Mini Waffle Maker
- 1 Can of Cinnamon Rolls
- Pam Cooking Spray
- Optional: Top with Chopped Pecans

Homemade Cinnamon Roll Icing -

- 1 Cup Confectioners' Sugar
- 1/2 Tsp Vanilla
- 2 Tbsp Melted Butter
- 3-4 Tbsp of Milk

### **How to Make:**

- To make the icing, combine the confectioners' sugar, vanilla and melted butter. Add about 3 Tbsp of Milk and combine with a fork. This should mix together into a nice icing. If it's really dry and still clumpy, add a splash more milk! This makes perfect icing every single time.
- To make the waffles, spray your waffle maker with Pam cooking spray, so that it doesn't stick.
- Place a cinnamon roll from the can onto your mini waffle maker and press down. Cook for 2ish - 3 minutes.
- Drizzle homemade icing over the top, serve hot and enjoy! :)

I told you, super easy! Super fun breakfast or snack... or even dinner? Hey, I'm not here to judge! ;) I would love to hear how this recipe turned out for you. Come hang out with the Carolbake community and let us know on [Instagram](#) or [Facebook](#)!

For more fun recipes to try and places to explore, check out [carolbake.com](http://carolbake.com)!