

## *Mini Cinnabon Monkey Bread with Orange Cinnabon Frosting*

3 cans Cinnabon Cinnamon Rolls dough  
1 c. sugar  
1 tbsp cinnamon  
½ c. butter  
½ c. brown sugar  
2 tbsp honey

1. Preheat oven to 400 degrees. Spray 4 mini tube pans with baking spray and set aside
2. Combine cinnamon and sugar in a large ziploc bag
3. Open cans of cinnamon roll dough. Cut each cinnamon roll in 6 pieces. Roll each piece into a ball and place about half of them into the ziploc bag. Shake to coat the dough.
4. Place the coated dough balls in the mini tube pans. Place the remaining dough balls into the ziploc bag and repeat coating. Place all of the dough in the mini tube pans.
5. In a small bowl, microwave the butter, brown sugar, and honey for 1 minute. Stir well to dissolve the sugar. Pour over the dough balls in each mini tube pan.
6. Bake for 20-25 minutes, until dough on the outside is brown and the center feels set when you push it.
7. Allow to stand for 5 minutes and then invert onto a large serving platter.
8. Empty the 3 cinnabon frosting in to a small bowl and add ¾ tsp of orange extract (or flavor of your choice) and stir until mixed well and smooth. Drizzle frosting over each mini monkey bread.