**Intro:**

 Who doesn’t love the smell of cinnamon rolls baking in the oven! Making cinnamon rolls from scratch can be very time-consuming, so it is easy to reach for those canned versions. Although they are a great time saver, they really don’t make the grade when it comes to taste and texture, that is until now! This method makes the canned version taste just like homemade. They have an improved texture, topped with a quick homemade cream cheese frosting that can stand up to cinnamon rolls made from scratch. You will be amazed at how easy and delicious this unconventional recipe is!

**Chef Tips:**

* Have you heard about our new Challenge Butter Snack Spreads? The Salted Caramel or the Vanilla Fudge makes an excellent substitution for the standard Challenge Butter. Feel free to swap out for a fun and delicious new flavor addition!
* If you think Pumpkin Spice is really nice, go ahead and substitute this holiday favorite with the cinnamon
* If you like a crunchy texture, add some chopped spiced nuts after spreading on the frosting.

**Almost Homemade Cinnamon Rolls**

**Ingredients**

* 2 (17.5 ounces) cans of large, refrigerated cinnamon rolls (5 large cinnamon rolls in each can)
* 1 cup heavy whipping cream
* 8 tablespoons Salted Challenge Butter, divided
* ⅓ cup brown sugar
* ½ teaspoon ground cinnamon
* 4 ounces cream cheese
* 1 teaspoon of vanilla
* 1 cup powdered sugar

**Instructions**

1. Preheat your oven to 350F degrees. Spray a 9x13-inch baking dish with nonstick cooking spray.
2. Place the 10 cinnamon rolls in an even layer into the prepared baking dish.
3. Pour the heavy cream over the cinnamon rolls.
4. In a small microwave-safe bowl, melt 4 tablespoons of butter for about 30-45 seconds. Stir in the brown sugar and cinnamon.
5. Pour the butter mixture evenly over the cinnamon rolls.
6. Cover the pan with foil and place in the oven, and bake for 30 minutes.
7. Remove the rolls from the to cool slightly.
8. Add the remaining 4 tablespoons of butter and the cream cheese in a microwave-safe medium bowl. Microwave at medium-high heat for 30 seconds or until the butter and cream cheese are very soft.
9. Whisk the butter, cream cheese, and vanilla together until well combined. Add the powdered sugar, and whisk until smooth and creamy.
10. Spread the icing evenly over the top of the cinnamon rolls. Best served warm.

**Yield: 10**