

## Slow-Cooker Cinnamon Sugar Pull-Apart Bread

### Ingredients:

- Cooking spray
- 2 (12.4-ounce) cans refrigerator cinnamon rolls
- 1/2 cup butter, melted
- 1/4 cup sugar
- 1 teaspoon cinnamon
- 1/4 cup brown sugar



### Directions

1. Spray the bowl of the slow cooker with cooking spray.
2. Slice cinnamon rolls into equal quarters. Place in a bowl and add butter, tossing to coat. Set the frosting packets aside.
3. Combine sugar, cinnamon, and brown sugar in a medium bowl. Place dough quarters into the mixture, tossing to coat. Transfer into the prepared slow cooker.
4. Cover and cook on low for 2 hours. Drizzle with provided frosting packets.

*Makes 8 servings*

*To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.*