

Bridgford Sausage Stuffed Cinnamon Monkey Bread Rolls

What you'll need:

24 Bridgford Frozen Rolls Dough, thawed

12 package breakfast sausage, maple or original

¼ cup melted butter

½ cup granulated sugar

1 tsp. cinnamon

Icing (optional recipe below)



Directions:

- Mix together cinnamon and sugar;
- Cut each precooked sausage link into pieces (approximately 3-4 pieces per link), set aside.
- Let dough thaw until pliable. Cut loaf into 36 equal pieces.
- Using a little flour on fingers, shape each piece of dough into a ball and flatten out . Place one piece of sausage in the center of the flattened dough piece, folding dough around the sausage, and form into a ball.
- Coat dough pieces with melted butter and roll in sugar mixture.
- Place 3 dough balls in each cavity of a lightly greased muffin pan(s). Let rise until double in size.
- Bake at 375° for 15-20 minutes or until golden brown.
- Remove from pan immediately to cool on a wire rack. If desired, drizzle with icing. Enjoy!

Icing: Mix together 1 cup powdered sugar with 2 tablespoons of honey and 2 tablespoons of water.

