

Pecan Cinnamon Rolls Instructions

Thank you so much for your purchase. These are the instructions for enjoying the best Pecan Cinnamon Rolls ever.

Storage ~

Pecan Cinnamon Rolls can be kept in the freezer as they are for up to two weeks.

If you will be keeping them in the freezer longer than that, wrap the entire pan with plastic wrap OVER the foil.

For best results, the rolls should be baked within one month, but they will keep in the freezer for up to two months.

The icing bag may be frozen but the consistency may change. The icing will keep in the refrigerator for up to two weeks.

Baking Directions ~

Remove the Pecan Cinnamon Rolls from the freezer and place them in the refrigerator. Allow to thaw overnight.

In the morning, remove the rolls from the refrigerator. Remove the foil and the top piece of parchment paper. Cover with a clean dishtowel. Place in a warm spot and allow to rise until almost doubled in size, about 1 hour depending on the temperature of your kitchen. If the rolls are still frozen, this time will increase.

Bake the Pecan Cinnamon Rolls in a 350° oven for 25 to 30 minutes until lightly browned.

Gently knead the icing bag until soft. Snip the corner from the bag and drizzle icing over the Pecan Cinnamon Rolls.

Optional: Top with toasted pecans.

Merry Christmas!

