

Bubbie's Space

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Cinnamon Roll Apple Bake



Ingredients

- 2 cans (12.4 oz each) refrigerated cinnamon rolls with icing
- 3 medium apples, peeled and diced
- ¼ cup melted butter
- ⅓ cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- Pinch of salt

Bubbie's Tip:

Serve warm with a scoop of vanilla ice cream or a drizzle of caramel!

Directions

1. Heat oven to 350°F. Grease a 9×13-inch baking dish.
2. Cut cinnamon rolls into quarters and set icing aside.
3. Toss diced apples with melted butter, brown sugar, cinnamon, vanilla and salt.
4. Spread apples in the baking dish and arrange cinnamon roll pieces evenly over the top.
5. Bake 35–40 minutes, until rolls are golden and the apples are tender.
6. Drizzle with reserved icing. Rest 5–10 minutes before serving.