



Katie's Low Sugar Cinnamon Rolls

What You Need

Pre made refrigerated pie dough, room temperature (I use Pillsbury)
4 Tbsp. Butter, softened (I use dairy free)
 $\frac{3}{4}$ Cup brown sugar substitute (I use Splenda brown sugar)
 $\frac{1}{2}$ Cup sugar substitute (I use Splenda)

3 tsp. Freshly grated cinnamon
Parchment paper
Medium bowl
Whisk
9 inch round baking pan
Nonstick cooking spray

Before You Start

Preheat oven to 425°, lay parchment paper on clean counter. Coat inside and sides of baking pan with non-stick cooking spray.

Let's Make It!

Unroll the dough placing it in the center of the parchment paper. In a bowl combine brown sugar, sugar and cinnamon, add softened butter and whisk together well. Spread onto the pastry dough and using the back of a spoon spread it out to the edges. Carefully roll the coated dough. With a sharp knife slice about 8-10 pieces of equal size and place them in your prepared baking pan cut side down. I add a little more sugar substitute and brown sugar substitute the tops before baking. Bake for 15 -20 minutes until light brown. Serve while warm.

There are a variety of glazes and other yumminess you can spread and or drizzle over the top. But I prefer mine without anything. If you would like a little sugar free powdered sugar on the tops , combine one cup sugar substitute and 1 Tbsp. corn starch in a blender and pulse until fine powder. Sprinkle on top.

****Katies Tid Bits** if you are no on a restricted diet ingredients substitutions are all of equal value to those listed.

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