

# Cinnamon Sugar Pinwheels

## Ingredients:

1/3 cup sugar  
2 teaspoons cinnamon  
1 unbaked, homemade or store-bought pie crust  
2 tablespoons butter, melted  
flour for dusting



## Directions:

Preheat your oven to 375 degrees.  
Line a small baking sheet with parchment paper. Set aside.  
In a small bowl, add sugar and cinnamon.  
Stir together until well combined. Set aside.  
Sprinkle some flour on your surface and on your pie crust.  
Roll out pie crust into a rectangular shape being careful not to roll it too thin.  
Brush on melted butter.  
Sprinkle on cinnamon sugar mixture.  
Roll up your pie crust.  
Cut the roll into 1 inch slices.  
Place onto your prepared baking sheet and try to make sure they are in a circular shape.  
Bake in the oven for 10 - 12 minutes or until golden brown.  
Remove from oven and let the pinwheels cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.