

# Strawberry Cinnamon Rolls



DelFresco  
Pure®

**Yield: 5 servings**

**Prep Time: 10 minutes**

**Total Time: 35 minutes**

Using a store bought base for the cinnamon rolls makes this incredible recipe come together quickly but adding fresh YES!Berries turns it into a dish you'll be proud to serve again and again. It tastes as good as it looks!

## Ingredients:

- 1 package YES!Berries  
Your Everyday Snack!® finely diced
- 1/4 package Pillsbury Grands  
cinnamon rolls

## Directions:

1. Set aside 1/3 cup of the berries to add to the icing later.
2. Line a baking tray with a silicone liner or parchment paper. Preheat oven according to package directions.
3. Carefully open each cinnamon roll and sprinkle in berry pieces. Roll each one back up and tuck a few more pieces in around the top. Continue with each cinnamon roll equally.
4. Bake for 20–25 minutes until the tops are lightly golden. While they are baking, mash the remaining 1/3 cup of berries and stir into the icing provided.
5. Remove cinnamon buns from the oven and drizzle with strawberry icing, Serve Warm.

## Cooking Tips:

Add maple syrup to the bottom of your baking tray for a delicious golden sticky base!



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Nutrition Facts: Serving Size: 1, Servings Per Recipe: 5, Amount Per Serving: Calories 160, Total Fat 4.2g (5% Daily Value), Saturated Fat 0.9g (4% Daily Value), Cholesterol 0mg (0% Daily Value), Sodium 290mg (13% Daily Value), Potassium 104mg (2% Daily Value), Carbohydrate 29.2g (11% Daily Value), Dietary Fiber 1.8g (6% Daily Value), Sugars 13.6g, Protein 02.7g.