

Biscuit Cinnamon Rolls

Ingredients

3 Tbsp. butter, melted

1/3 C. packed light brown sugar

1/4 C. chopped pecans (optional)

2 small tubes refrigerator buttermilk biscuits or 1 tube Pillsbury Grands buttermilk biscuits

1/2 C. pancake syrup

1/2 tsp. cinnamon

1/4 C. chopped almonds (optional)

Directions:

Spray with non-stick spray a fluted pan.

Mix syrup and melted butter in a small bowl.

In different bowl combine cinnamon, nuts and brown sugar.

Pour half of the syrup mixture in the pan.

Top with half of the brown sugar mixture.

Arrange the biscuits on the bottom closely together to make a ring.

Pour the remaining sugar mixtures and syrup on top.

Bake for about 20 minutes at 375 degrees.

Let cool 1 minute and then serve!

Submitted by: Jessie Robbins