

HOMEMADE CINNAMON BITES

Ingredients:

1 roll of small canned biscuits

1/4 cup sugar

1 teaspoon cinnamon

1/2 stick butter (1/4 cup)

Icing:

powdered sugar (maybe a 1/2 cup-ish?)

couple teaspoons milk (not sure how much, just add drops and mix until you get the consistency you want)

drop of vanilla

Directions:

Heat oven to 350 degrees

Put butter in a pie plate in the oven as it heats and remove when the butter is melted

Cut biscuits into quarters, covering bottom of pie plate, on top of melted butter (I use scissors)

Mix together sugar and cinnamon and sprinkle over top

Bake for 15 minutes

While baking, mix together icing ingredients

After removing from oven, drizzle immediately with icing, and serve!

Source: Allrecipes.com