



SWEETLY  
**HOMEMADE**  
**RECIPES**

- COURTESY OF -

THE CINNABON<sup>®</sup> KITCHEN



## Cinnabon® Bread Pudding

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### INGREDIENTS

- 3 Cinnabon® Classic Rolls or 7 MiniBon® Rolls
- 2 cups whole milk
- 4 whole eggs
- 1 ½ tsp vanilla extract

### DIRECTIONS

1. Place milk, eggs, and vanilla in bowl; mix together with a wire whisk.
2. Place cut rolls in a 2 quart mixing bowl. Pour egg mixture over the rolls.
3. Cover with plastic wrap and refrigerate for a minimum of 8 hours.
4. Preheat oven to 325°F. Rub edges of an 8 x 8 square baking pan with butter or spray with non-stick spray.
5. Put soaked roll pieces in the pan and bake for 35-45 minutes or until pudding is set and internal temperature is 175°F.
6. Serve immediately with a premium caramel drizzle. Refrigerate leftovers.





## Makara® Kettle Popcorn

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### INGREDIENTS

1 bag of microwave Kettle Corn, popped  
Makara® Cinnamon in shaker jar

### DIRECTIONS

1. Pour popcorn in appropriately sized bowl.
2. Sprinkle desired quantity of Cinnabon® Makara® Cinnamon with tossing motion in bowl.





# Apple Pie with Cinnabon® Streusel Topping

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## INGREDIENTS

### Filling:

- 1 Deep dish pie crust
- 1 Tbsp flour
- 4 Granny Smith Apples, peeled, cored and sliced - or your favorite apple
- 1/2 cup granulated sugar mixed with
- 1 ½ tsp Cinnabon® Makara® Cinnamon

### Streusel:

- 1 box white cake mix
- 4 oz. butter, softened
- 1/2 tsp Cinnabon® Makara® Cinnamon

## DIRECTIONS

1. Sprinkle bottom of crust with flour. Mound apple sliced in crust and sprinkle with Makara® cinnamon streusel mixture.
2. Top entire surface of apples with streusel making sure all the apples are covered.
3. Bake 40 minutes at 350°F and then cover with foil and bake an additional 40 minutes.





# Pumpkin Makara® Chocolate Chip Bread

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## INGREDIENTS

- |   |                                     |
|---|-------------------------------------|
| 4 eggs  | 2 tsp baking soda                   |
| 2 ½ cups sugar  | 1/2 tsp salt                        |
| 1 cup cooking oil                                       | 1 ¾ Tbsp Cinnabon® Makara® Cinnamon |
| 15 oz canned plain pumpkin<br>(not pumpkin pie filling) | 1/2 tsp ground cloves               |
| 2/3 cup water   | 1 tsp ground nutmeg                 |
| 3 ½ cups all-purpose flour                              | 1 cup chocolate chips               |
|   | 2 tsp vanilla extract               |

## DIRECTIONS

1. Preheat oven to 375°F.
2. In large mixing bowl, combine eggs, sugar and oil.
3. Stir in pumpkin and water and blend well.
4. Mix all dry ingredients and add to mixture in bowl, then blend well.
5. Add chocolate chips and vanilla. Mix just until blended.
6. Pour into two 9"x5"x3" greased loaf pans and bake for 50-55 minutes or until loaf is nicely browned and a tester inserted in the center comes out clean.
7. Cool in pan at least 15 minutes; remove carefully. Cool completely and wrap in plastic wrap.
8. Enjoy one loaf now and share the second one or wrap it in foil and freeze for later enjoyment.





## Cinnabon® French Toast

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*Yield 2 servings (2 slices per serving)*

### INGREDIENTS

2 Cinnabon® Classic Rolls or 4 MiniBon® Rolls

1/3 cup whole milk

1 egg

1/2 tsp vanilla extract

### DIRECTIONS

1. Combine milk, egg and vanilla extract in pie pan.
2. Mix well and then dip both sides of prepared Cinnabon® rolls in egg wash.
3. Heat a non-stick frying pan over medium heat.
4. Melt a tablespoon of butter in a pan or spray with non-stick spray.
5. Place one side of roll down on heated pan and cook until golden brown, flip and brown the other side of roll.
6. Dust with powdered sugar and enjoy with your favorite maple syrup.





## Cinnabon® Hot Chocolate

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### INGREDIENTS

8 oz. milk

1 oz. premium chocolate sauce

1 oz. International Delight® Cinnabon® Flavored Coffee Creamer

### DIRECTIONS

1. Place milk in microwave safe mug or in pan to heat on stovetop and heat until hot.
2. Add chocolate sauce and International Delight® Cinnabon® Flavored Coffee Creamer.
3. Pour into mug and garnish with whipped cream and Makara® cinnamon sprinkle.





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