



## Cinnabon® Turtle BonBites™ Parfait

*Prep time*

*Cook time*

*Servings*

*Difficulty*

*Category*



Easy

Dessert

### INGREDIENTS

5 tbsp Sugar

BonBites™ (as needed)

Caramel Sauce as needed

Chocolate Sauce (as needed)

4 oz Hot Water to start

1 tsp and 1tbsp Instant Coffee to start

Pecans (roasted, salted) as needed

2 oz Whipped Topping to start

White Chocolate Pudding

### INSTRUCTIONS

- 1 Add a layer of chopped pecans.
- 2 Add a layer of coffee whipped topping.
- 3 Add a layer of white chocolate pudding.
- 4 Add caramel sauce next.
- 5 Evenly spread chocolate sauce on the bottom of the glass.
- 6 Mix 1 tbsp of instant coffee with 4 oz of hot water and 5 tbsp of sugar in a separate bowl.
- 7 Mix 1 tsp of instant coffee and 2 oz whipped topping in a small bowl.
- 8 Next, add a dollop of whipped topping in the center.
- 9 Place another sliced 1/2 BonBites.
- 10 Place sliced BonBites on top of the pudding layer.
- 11 Refrigerate until ready to enjoy.
- 12 Soak sliced BonBites halves in the coffee soaking mixture for 15 min.
- 13 Top with a drizzle of caramel and chocolate sauces.



## Cake Balls

*Prep time*

10 minutes

*Cook time*

*Servings*

36     +

*Difficulty*

Normal   

*Category*

Dessert

### INSTRUCTIONS

- 1 Place 12 BonBites, half of cream cheese, and one frosting cup into food processor. Pulse until finely chopped. Scoop mixture into bowl.
- 2 Repeat step one with remaining BonBites, frosting, and cream cheese. Add mixture to bowl.
- 3 Scoop out mixture and roll into balls. Melt white chocolate and coat cake balls in the chocolate. Place back on baking sheet.
- 4 Sprinkle with ground cinnamon and chill.

### Step by Step Details:

- 1 Place 12 BonBites in food processor. Pulse until finely chopped. Add in half the package of cream cheese and one Cinnabon frosting cup and continue to blend. Using rubber spatula, scrape sides of food processor to move around chunks of cream cheese and cinnamon rolls and continue to pulse. Once finely pulsed, scoop mixture into bowl.
- 2 Repeat step one with remaining BonBites, cream cheese, and frosting. Add mixture to bowl.
- 3 Using a tablespoon, scoop out mixture and roll into balls, about 1 inch thick, and place on a lined baking sheet. In a microwave safe bowl, melt white chocolate in 30 second increments. Using a rubber spatula or spoon, dip cake balls into bowl of melted chocolate. Once completely covered in chocolate, place cake ball onto baking sheet.
- 4 Sprinkle with ground cinnamon or other favorite toppings and chill for at least 20 minutes. Enjoy!

### INGREDIENTS

24 BonBites  
2.5 cups white melting chocolate  
1 package cream cheese (8oz)  
2 soufflé cups of Cinnabon frosting  
Ground cinnamon



### Chef's Notes:

Here are a few tips to consider when making your Cinnabon Cake Balls :

- Give your homemade cake balls a holiday theme with red and green holiday sprinkles for a Christmas treat or mini chocolate chips as eyes to make a Halloween ghost.
- Freeze leftovers and enjoy for another couple of weeks.
- The two soufflé cups of Cinnabon frosting can be purchased at the bakery. Each soufflé cup has around 1.6 oz. of frosting.
- Most food processors will not fit all BonBites, cream cheese, and frosting at the same time, which is why Cinnabon suggests placing half of the ingredients in the food processor at a time and then repeating the step with the other half of the ingredients.
- When dipping cake balls in chocolate, it is best to use a rubber spatula or spoon rather than a fork to ensure even coverage. If chocolate begins to harden while covering the cake balls, heat in microwave in 15 second increments.



## Homemade Cinnabon Rolled Ice Cream

*Prep time*

5 minutes

*Cook time*

*Servings*

6     

*Difficulty*

Easy   

*Category*

Dessert

### INSTRUCTIONS

- 1 Whisk the heavy cream, condensed milk, and salt in a bowl.
- 2 Pour the mixture into sheet pan.
- 3 Chop up 2 BonBites into small pieces and sprinkle evenly onto milk and cream mixture.
- 4 Freeze for at least 4 hours.
- 5 Once ice cream is frozen solid, remove from the freezer and use metal spatula to scrape ice cream, beginning from the edge of pan.
- 6 Place the rolled ice cream in a chilled bowl and top with favorite toppings.

### Step by Step Details:

- 1 To start making your cinnamon rolled ice cream, combine the heavy cream, condensed milk, and salt in a small bowl, whisking together until fully mixed.
- 2 Pour the mixture over two quarter sheet pans or one half sheet pan. Make sure the ice cream base just barely covers the bottom, no thicker than a 1/4 inch.
- 3 Finely chop up 2 BonBites into small pieces. With a whisk, mix the BonBite pieces into the ice cream base to ensure they're evenly distributed.
- 4 Freeze for at least 4 hours. Make sure to also put your scrapers and ice cream bowls in the freezer so the ice cream doesn't melt while rolling.
- 5 After the ice cream is frozen solid, remove from the freezer. Quickly place the metal spatula/paint scraper at an 45° angle against the edge of the pan, pushing carefully forward. If necessary, use a knife to help the cream form into a roll shape. You may need to use a knife to cut along the line you are rolling to break up any BonBite pieces.
- 4 Place the rolled ice cream in a chilled bowl and top with favorite toppings.

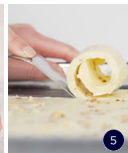
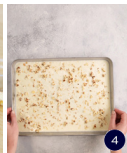
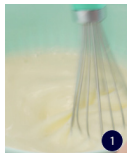
### INGREDIENTS

2 BonBites

1 can sweetened condensed milk

1 pint heavy cream

Pinch of salt



### Chef's Notes:

Here are a few tips to help ensure that your homemade cinnamon rolled ice cream featuring Cinnabon BonBites is as delicious as possible:

- Cinnabon suggests using a stainless steel baking sheet. Other materials, such as aluminum, are much more likely to experience scraping and scratching from the metal spatula.
- Heavy cream and whipping cream can be used interchangeably. Heavy cream gives a slightly thicker, creamier texture.
- Consider chilling the serving bowl and the metal spatula to help prevent the ice cream from melting.



## No Bake Chocolate Pie

*Prep time*

10 minutes

*Cook time*

*Servings*

12     

*Difficulty*

Easy   

*Category*

Dessert

### INSTRUCTIONS

- 1 Simmer cream over medium heat.
- 2 Remove from heat and pour on top of bowl of chocolate chips in a glass bowl. Whisk together until chocolate is melted.
- 3 Add in butter and mix together until butter is completely melted.
- 4 Core out one Classic Roll. Fill with 1/3 - 1/4 cup of chocolate ganache filling.
- 5 Top with toppings of choice. Chill for 20 minutes or so to allow chocolate ganache to set.

### Step by Step Details:

- 1 Place 1 cup of heavy cream in small sauce pan and bring to a simmer over medium heat. Place 8 oz. of semi-sweet chocolate into a medium sized bowl.
- 2 Remove heavy cream from heat and pour onto chocolate. Using a whisk, mix together the chocolate and heavy cream until chocolate is completely melted.
- 3 Place 1/4 stick of butter into bowl of melted chocolate and cream. Using a spatula or a spoon, mix together until butter is completely melted. This will take about 2 minutes.
- 4 Core out your Classic Rolls to form a pie shell. To do this, remove the top two thirds of the inner wraps, leaving the two outer most wraps intact. With a spoon, press down the bottom third of the inner wraps to form the base of the pie shell. Note: we recommend leaving the 2 outer wraps intact so that no chocolate pie filling will seep out the sides of the pie.
- 5 Chill in the refrigerator for at least 30 minutes so that the chocolate cream filling can harden. Once you are ready to serve, top with your favorite toppings: mini chocolate chips, chocolate shavings, whipped cream, caramel sauce, etc.

### INGREDIENTS

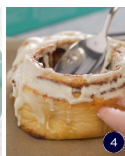
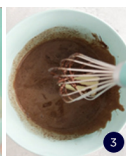
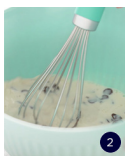
6 Cinnabon Classic Rolls

8 oz. semi-sweet chocolate chips

1 cup heavy cream

1/2 stick unsalted butter

Toppings of choice



### *Chef's Notes:*

Here are some tips to help you create an indulgent No Bake Chocolate Pie:

- When removing the centers of the Classic Roll to form the pie shell, leave the outer two wraps intact to serve as the outside of the pie shell. When removing the inner wraps, cut out the top two thirds of the wraps, leaving the bottom third intact. Do NOT cut all the way down to the bottom of the roll. Firmly press down the remaining wraps to create the base of the pie shell to prevent the chocolate ganache filling from spilling out.
- If baking in advance, cover pies with plastic wrap and store in refrigerator for up to 4 days.
- Top the No Bake Chocolate Pie with any of your favorite toppings, including caramel sauce, strawberries, mini chocolate chips, and whipped cream.



## S'mores Popcorn Squares

*Prep time*

5 minutes

*Cook time*

*Servings*

24     

*Difficulty*

Normal   

*Category*

Dessert

### INGREDIENTS

16 cups Popcorn  
1 cup Butter (unsalted)  
1 cup Brown Sugar  
16 oz Marshmallows  
2 cups Graham Crackers (Teddy's)  
1 cup Mini Chocolate Chips  
12 oz Mini Marshmallows

### INSTRUCTIONS

- 1 Heat butter, brown sugar and marshmallows over low heat.
- 2 Stir until smooth.
- 3 Put popcorn in a large bowl, pour in mixture, fold gently.
- 4 Gently fold in graham crackers, mini marshmallows, mini chocolate chips.
- 5 Pour entire mixture into a casserole dish lined with parchment paper.
- 6 When cool, cut into bars and serve.





## Cinnabon® Waaaay-Over-The-Top Grilled Cheese

*Prep time*

5 minutes

*Cook time*

5 minutes

*Servings*

1 

*Difficulty*

Easy   

*Category*

Snacks

### INGREDIENTS

1 Cinnabon® Classic Roll

4 Strawberries (sliced)

1.5 oz Brie (sliced)

Balsamic Vinegar to drizzle

Butter or Margarine to spread

### INSTRUCTIONS

- 1 Cut roll in half horizontally.
- 2 Spread butter or margarine onto cut-sides of the rolls.
- 3 Place rolls butter side down into a frying pan over medium heat.
- 4 Place Brie on one roll and strawberries on the other.
- 5 Drizzle strawberries with balsamic.
- 6 Cook about 2 minutes or until golden brown.
- 7 Place the Brie-sided roll onto the strawberry-sided roll.
- 8 Plate and serve.



## Bananas Foster

*Prep time*

*Cook time*

*Servings*

*Difficulty*

*Category*

10 minutes

4 🍴🍴🍴+

Hard 🔥🔥🔥

Dessert

### INGREDIENTS

- 4 MiniBons
- 8 tsp Sugar
- ¼stick Butter
- ¼cup Brown Sugar
- 2 Bananas (peeled, sliced)
- 2 tbsp Dark Rum

### INSTRUCTIONS

- 1 Cut each roll in half horizontally to yield 8 halves.
- 2 Sprinkle sugar on both sides of each half.
- 3 Cook each side over medium heat until golden brown and set aside.
- 4 Melt butter and add brown sugar to same frying (now empty) pan
- 5 Add bananas and cook until caramelized over medium-high heat.
- 6 Pour rum into pan. Stand back, and light rum with a BBQ lighter. Let flame die down.
- 7 Pour bananas over rolls and serve.



## Sundae Cups

### *Prep time*

10 minutes

### *Cook time*

15 minutes

### *Servings*

4    

### *Difficulty*

Easy   

### *Category*

Dessert








### INGREDIENTS

4 Cinnabon® Classic Rolls

1 pint Vanilla Ice Cream

As much Caramel Sauce as  
you want

### INSTRUCTIONS

-  Preheat oven to 325 F.
-  Remove the insides of the cinnamon rolls, forming a bowl.
-  Chop the inside parts of the rolls into small pieces, mix gently into ice cream, and set back into freezer.
-  Flip a cupcake/muffin pan upside down and place each bowl over a dome on the pan.
-  Bake for 15 minutes.
-  Scoop ice cream into the warm bowls.
-  Drizzle with caramel and serve.





## Bread Pudding

### *Prep time*

8 minutes

### *Cook time*

45 minutes

### *Servings*

4 🍴🍴🍴+

### *Difficulty*

Normal 🌀🌀🌀

### *Category*

Dessert

### INGREDIENTS

Cinnabon® Classic Roll or MiniBon®

(3 or 8, respectively, cut into bite-sized pieces)

2 cups Whole Milk

1.5 tsp Vanilla Extract

Caramel Sauce

### INSTRUCTIONS

- 1 Mix milk, eggs, vanilla extract in a bowl.
- 2 Put cut rolls into a large bowl and pour egg mixture over the rolls.
- 3 Cover and refrigerate for minimum of 8 hours.
- 4 Preheat oven to 325 F.
- 5 Grease an 8x8 baking pan.
- 6 Pour mixture into pan and bake for 35-45 minutes or until pudding is set and internal temperature is 175 F.
- 7 Drizzle with caramel and serve.



## Cinnamon Roll Ice Cream Sandwich

### *Prep time*

5 minutes

### *Cook time*

### *Servings*

6 🍴🍴🍴🍴+

### *Difficulty*

Easy 🌀🌀🌀

### *Category*

Dessert

### INGREDIENTS

Cinnabon® Classic Roll or MiniBon®

(3 or 8, respectively, cut into bite-sized pieces)

2 cups Whole Milk

1.5 tsp Vanilla Extract

Caramel Sauce

### INSTRUCTIONS

- 1 Halve Minibons.
- 1 Top each bottom half with one scoop of favorite ice cream, then cover with top half.
- 1 Place mini chocolate chips or sprinkles along outside of ice cream.
- 1 Drizzle with chocolate syrup



## Cinnamon Roll Cookie Brownie

### Prep time

5 minutes

### Cook time

1 Hour

### Servings

12 🍴🍴🍴🍴+

### Difficulty

Easy 🌀🌀🌀

### Category

Dessert

## INSTRUCTIONS

- 1 Flatten cookie dough into bottom of greased pan.
- 2 Place 16 BonBites frosting side down onto cookie dough. Flatten BonBites.
- 3 Mix brownie mix according to directions on box. Pour onto BonBites.
- 4 Bake at 350 degrees for 60 minutes.

## Step by Step Details:

- 1 Place 1 cup of heavy cream in small sauce pan and bring to a simmer over medium heat. Preheat oven to 350°F. Grease a 9x9 glass, metal, or aluminum pan. Press 16oz of chocolate chip cookie dough into the bottom of the pan, pressing and spreading with your hands or a rubber spatula.
- 2 Place BonBites 4x4 on top of the cookie dough, frosting side down. Place a layer of plastic wrap on top of rolls and attempt to flatten BonBites.
- 3 Mix brownie mix according to directions on the box. Pour brownie mix on top of BonBites and cookie dough.
- 4 Place dish into oven and bake for 60 minutes. Top with ice cream, chocolate syrup, and any other of your favorite toppings.

## INGREDIENTS

6 Cinnabon Classic Rolls  
8 oz. semi-sweet chocolate chips  
1 cup heavy cream  
1/2 stick unsalted butter  
Toppings of choice



### Chef's Notes:

Here are some tips to help you bake this over the top Cinnabon Cinnamon Roll Cookie Brownie:

- Use your favorite cookie dough and brownie mix for this recipe. Any kind will work!
- If you have leftovers, wrap in plastic wrap or place individual servings in sandwich bags and hold ambient for up to three days.
- In step 2, it is important to place the BonBites frosting side down, with the bottom of the BonBites on top. This is so that when you flatten the BonBites in step 3, you are not wiping off any of the frosting.
- The reason for flattening the BonBites in step 2 is so that the brownie mix does not overflow over the sides of the baking dish. whipped cream.



## Cinnabon® BonBites™ Pops

### *Prep time*

5 minutes

### *Cook time*

### *Servings*

6     

### *Difficulty*

Easy   

### *Category*

Dessert

### INGREDIENTS

BonBites™ CinnaPacks™ as needed

Skewers as needed

Caramel Sauce

Chocolate Sauce

Strawberry Sauce

Sprinkles



Pecans

Your favorite jams/jellies

Mini Chocolate Chips

Or any of your favorite dips and toppings!

### INSTRUCTIONS

-  Place 1-2 BonBites on each skewer
-  Dip and top with your favorite treats!