Cinnamon Twist

[](http://images.google.com/url?sa=i&rct=j&q=cinnamon+twist&source=images&cd=&cad=rja&docid=fEVaxtRxMOrDGM&tbnid=XM5fbWnYKFNDKM:&ved=0CAUQjRw&url=http://www.myrecipes.com/recipe/cinnamon-twists-10000001637106/&ei=ZghiUf2bJ4-FqQHlnoC4CA&bvm=bv.44770516,d.aWM&psig=AFQjCNEIkNndRyFD7nQyjRIESwe6mS9B2w&ust=1365465539514285)

Serves 8

Hands on time: 10 minutes

Total time: 40 minutes

Ingredients:

1 pound fresh pizza dough, store bought

½ cup sugar

2 teaspoons cinnamon

¼ cup unsalted butter, melted

Directions:

1. Preheat oven to 375 degrees.
2. Grease or place parchment paper on a baking sheet.
3. Roll, press, and stretch the dough into an

8-by-10-inch rectangle. Starting along the short edge and using a sharp knife, slice the dough into eight ¾ inch wide lengths.

4. Wisk together the sugar and cinnamon in a shallow dish. Brush all sides with melted butter and roll in cinnamon sugar.

5.Twist the ends in opposite directions, then transfer to a greased or parchment-lined baking sheet.

6. Let rest 10 minutes. Bake 18 to 20 minutes.