Cinnamon Twist



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.