



Oreo Stuffed Cinnamon Rolls

Introduction

Indulge in the delightful combination of flavors with Oreo Stuffed Cinnamon Rolls. This unique recipe transforms traditional cinnamon rolls into a dessert that combines the rich taste of Oreos with the warm, gooey goodness of cinnamon rolls. Perfect for a weekend brunch or a sweet treat any time of the day, these rolls are sure to impress everyone at your table.

Detailed Ingredients with measures

Dough:

- 4 cups all-purpose flour
- 1 packet (2 1/4 teaspoons) active dry yeast
- 1/4 cup granulated sugar
- 1 teaspoon salt
- 1 cup warm milk
- 1/4 cup unsalted butter, melted
- 2 large eggs

Filling:

- 1/2 cup unsalted butter, softened
- 1 cup brown sugar, packed
- 2 tablespoons ground cinnamon
- 1 cup crushed Oreos

Topping:

- 1 cup powdered sugar
- 2 tablespoons milk
- 1 teaspoon vanilla extract

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 55 minutes

Yield: 12 rolls



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Detailed Directions and Instructions

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