



Crockpot Cinnamon Roll Monkey Bread

★★★★★

How to make delicious easy Crockpot Cinnamon Roll Monkey Bread. This slow cooker dessert tastes amazing.

Course Dessert

Cuisine American

Keyword Cinnamon Roll Monkey Bread, Crockpot Cinnamon Roll MOnkey Bread, Slow Cooker Cinnamon Roll Monkey Bread

Prep Time 10 minutes

Cook Time 2 hours

Total Time 2 hours 10 minutes

Servings 8

Calories 154kcal

Author Tammilee Tips

Equipment

- Slow cooker

Ingredients

- 2 cans Refrigerator Cinnamon Rolls
- ¼ cup sugar
- 1 tsp cinnamon
- ¼ cup brown sugar
- ½ cup butter melted

Instructions

1. Spray Crockpot with non-stick spray
2. Cut refrigerator cinnamon rolls into quarters
3. Combine Sugar, Brown Sugar, and Cinnamon in a bowl
4. Place cinnamon roll pieces in a large bowl, pour melted butter over cinnamon roll pieces and toss to cover all pieces
5. Pour cinnamon and sugar mix over cinnamon rolls pieces and toss to combine
6. Pour cinnamon roll pieces into sprayed slow cooker
7. Cover and cook on low for 2 hours

Nutrition

Calories: 154kcal | Carbohydrates: 13g | Protein: 1g | Fat: 12g | Saturated Fat: 7g | Cholesterol: 31mg | Sodium: 105mg | Potassium: 9mg | Fiber: 1g | Sugar: 13g | Vitamin A: 355IU | Calcium: 12mg | Iron: 1mg