



Peach Cobbler Cinnamon Rolls

Goopy peach filling, cinnamon streusel, ready in 35 minutes.



35 MIN



MAKES 16



EASY

INGREDIENTS

- 2 cans refrigerated cinnamon rolls, with icing
- 1 can (21 oz) peach pie filling
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 4 oz cream cheese, softened
- 2 tbsp butter, melted
- 1/4 cup brown sugar
- 2 tbsp flour
- 1/4 cup powdered sugar
- 1-2 tbsp milk

CHEF'S TIP

Drain the peach filling well and let it cool before it touches the dough. Excess moisture is the #1 reason these turn out soggy instead of goopy.



INSTRUCTIONS

- 1 Drain peach pie filling well and pat dry. Cool completely before using.
- 2 Unroll cinnamon rolls flat. Spoon peach filling and a pinch of cinnamon into each, then re-roll and place in a greased 9x13 pan, spaced apart.
- 3 Mix melted butter, brown sugar, flour, and nutmeg into a streusel. Sprinkle over the rolls.
- 4 Bake at 350°F for 18-22 minutes until golden and centers are set, not doughy.
- 5 Cool 5 minutes. Beat cream cheese with powdered sugar and milk, then drizzle over the warm rolls with the icing packets.
- 6 Serve right away, while everything is still warm and goopy.

