

Dutch Oven Bacon-Wrapped Cinnamon Rolls (5 Rolls)

Ingredients

5 Strips Bacon (thick cut works best)

1 Tube Immaculate Cinnamon Roll Dough with Icing

365 Organic Grade A Maple Syrup (optional)

Method

1. Light camp fire and get about 26 coals hot and ready to go.
2. Heat pan and briefly fry bacon strips for 2 -3 minutes, making sure the bacon is slightly cooked, but still soft. Remove from pan and pat with paper towel to remove excess grease.
3. Unroll each individual cinnamon roll. Place bacon strip on cinnamon roll dough and re-roll the dough back into the cinnamon roll shape.
4. Spray Dutch Oven with nonstick spray and place all five cinnamon rolls inside.
5. Place Dutch Oven on the camp fire. Make sure about 10 coals are on the bottom of the Dutch Oven and about 16 are on the top to help it reach a temperature of about 350 degrees.
6. Cook for 25 minutes or until cinnamon rolls are cooked through. Remove Dutch Oven from fire.
7. Drizzle cinnamon rolls with icing and maple syrup (optional). Serve warm and enjoy each bite!