

INGREDIENTS FOR 6 SERVINGS

- 1 12 Ounce Package Harvey's® Butter Rum Batter
- 1 Package Pillsbury® Refrigerated Pizza Crust
- 1 8 Ounce Package Whipped Cream Cheese

PREPARATION

Preheat oven to 375°.

Prepare an 8x8 baking dish with cooking spray.

Open container of Pizza Crust and stretch over a cutting board. Try to make it as even as possible into the rectangle form. Starting on one of the shorter sides of dough, press the dough down to make it thinner than the other side. Using a spoon use about 2/3 of the container or about 1 cup of batter and spread evenly over the pizza dough. When complete start on the thinner side of dough and roll towards the other side to form a log. Cut the ends off to make it even, and then cut the dough into 8-9 even slices. It's best to use a serrated knife and cut using a sawing motion so the rolls maintain their shape. Place the cinnamon rolls in the center of the baking dish so they are all touching each other. Bake for 15 minutes or until golden brown.

While the rum buns are baking, mix together the whipped cream cheese and remaining Butter Rum Batter until smooth.

Remove buns from oven and immediately flip over on to a serving platter or plate. Top with Hot Buttered Rum Icing. Serve Immediately.



Hot Buttered Rum

