



Cranberry-Orange Cinnamon Roll Wreath

Recipe By KAITLYN BAKER

MAKES: 1 WREATH

WREATH:

- ☐ 2 (8 ct) cans refrigerated cinnamon rolls
- ☐ zest of 1 large orange, plus extra for garnish
- ☐ ½ cup fresh cranberries,
- ☐ roughly chopped and tossed in sugar
- ☐ ¼ cup heavy cream
- ☐ nonstick spray or butter, for greasing
- ☐ bundt pan

FROSTING:

- ☐ 2 icing packets (from cinnamon roll cans)
- ☐ 2 tbsp cream cheese, softened
- ☐ 1 tbsp butter, softened
- ☐ 1–2 tbsp powdered sugar
- ☐ ½ tsp vanilla or maple extract
- ☐ zest of ½ orange

DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F. Grease a 9.5-inch bundt pan.
- ☐ 2. Cut each cinnamon roll in half.
- ☐ 3. Layer half of the rolls in the pan. Sprinkle with half of the cranberries and orange zest, then drizzle with half of the cream.
- ☐ 4. Repeat with remaining rolls, cranberries, zest, and cream.
- ☐ 5. Bake for 25–30 minutes, until golden brown and the center feels set. Cover loosely with foil if needed.
- ☐ 6. Cool for 8–10 minutes, then invert onto a plate.

TO MAKE FROSTING:

- ☐ 1. In a small bowl, mix icing packets, cream cheese, and butter until smooth.
- ☐ 2. Stir in powdered sugar, extract, and orange zest. Chill briefly to thicken.
- ☐ 3. Spread over the warm wreath.

Sugared cranberries add sparkle and a sweet-tart bite.

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