

Elephant Ears

Ingredients

½ cup sugar

1 teaspoon ground cinnamon

1 box Pillsbury™ refrigerated pie crusts, softened as directed on box

¼ cup butter, melted

Instructions

- Heat oven to 375°F. Place two 12-inch squares waxed paper on work surface.
- In small bowl, mix sugar and cinnamon.
- On work surface, unroll 1 crust. Brush with butter; sprinkle with half of the cinnamon sugar.
- Top with second crust. Brush top of second crust with butter, sprinkle with remaining cinnamon sugar; roll up.
- Cut the roll into 12 (1-inch) slices, then press down slightly, and roll individually between the sheets of waxed paper to 1/4-inch slices, replacing waxed paper as needed. Place on ungreased cookie sheets.
- Bake 20 to 22 minutes or until golden brown and crisp. Cool on cooling rack.

