

## Caramel Rolls

1. From the freezer section of your grocery store, buy a bag of frozen cinnamon rolls,(Rhodes work well).
2. Take the frozen rolls out of the bag and place on a jelly roll pan.
3. Pour 6-12 oz. of the Sweet and Saucy caramel sauce of your choice (we recommend plain or Cinnamon Caramel) over the top of the rolls and place the pan in a cold oven overnight to rise.  
More sauce makes stickier rolls.
4. In the morning, take the rolls out of the oven, preheat to 350 degrees, and bake the rolls 30-35 minutes.
5. Invert the pan onto a large piece of foil, remove the pan, and enjoy.  
\*\* Note - you can substitute your own homemade cinnamon rolls for the frozen rolls.

Roll the dough with butter and cinnamon, slice the rolls, place them on top of the caramel sauce, and bake according to your recipe.

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