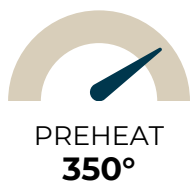
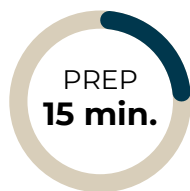


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# SNOWSHOE HARE CINNAMON ROLLS



## INGREDIENTS

- 1 package of cinnamon roll dough with icing (12.4 - 17.5 oz)
- 5 raisins or chocolate chips

## COOKING MATERIALS

- Baking sheet
- Parchment paper
- Small knife or fork



### STEP 1

Preheat the oven to 350 degrees. Line the baking sheet with parchment paper.



### STEP 2

Place one whole cinnamon roll on the parchment paper. This will be the body of the snowshoe hare.



### STEP 3

Unravel a second cinnamon roll and cut off a  $\frac{1}{3}$  section. Roll this small piece to create the tail.



### STEP 4

Roll the remaining  $\frac{2}{3}$  section, begin rolling similarly to how you rolled the other pieces and stop rolling when you have reached the halfway point to form the hare's head.

**STEP 5**

Cut a slit through the unrolled section and fan apart to create two floppy ears.

**STEP 6**

Repeat steps 3, 4 and 5 with the remaining cinnamon roll dough. Place the snowshoe hare cinnamon rolls onto your baking sheet with a spatula.



**STEP 7**

Bake in the oven until golden brown, roughly 15-18 minutes. Allow the hares to cool slightly.



**STEP 8**

Add the icing to the tops of the snowshoe hare cinnamon rolls. Follow the natural pattern of the swirls. Add one raisin or chocolate chip to the center of each hare's head to create an eye.

**STEP 9**

Enjoy!



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