

Not Butter! Contest 1

--Mini Cinnamon Roll Cookies Recipe--

Comment to Enter Contest



Uploaded on 5 Mar 2010

This is the first of 4 contests sponsored by I Can't Believe It's Not Butter! during the month of March, which is National Nutrition Month. Making a (legitimate) comment on *this particular video* will automatically enter you in Contest 1. You may enter as many times as you like. Contest 1 will end at 12:00 noon, Eastern Time in the U.S., on Thursday, March 11, 2010, and a winner will be randomly selected from commenters up to that point. The winner will be announced in the video for Contest 2, which will begin on Friday, March 12, 2010. The prize for each contest is an I Can't Believe It's not Butter! VIP kit, including a 65.2 MB travel drive (which has a small portion filled with ICBINB! information and recipes), a butter spreader, a coupon for a Not Butter! product (Note: This coupon is only valid in the U.S.), and a Reach Right special magazine from Not Butter!

In this video, Betty demonstrates how to make Mini Cinnamon Roll Cookies, using I Can't Believe It's Not Butter! These are cookies made from pie crust dough that is rolled out, sprinkled with sugar and cinnamon, then rolled back up and cut into slices. The slices are baked in the oven and produce great-looking and great-tasting cookies!

Ingredients:

pie crust dough (I used pre-made, pre-rolled dough.)
I Can't believe It's Not Butter! soft spread, as needed
1/4 cup sugar
1/2 teaspoon cinnamon

Roll out prepared pie dough, then spread with I Can't Believe It's Not Butter! soft spread. Mix 1/4 cup sugar with 1/2 teaspoon cinnamon, and sprinkle on top of the dough. Roll into a log, sealing edges, then slice into 1/4-inch to 3/8-inch slices. Bake at 375 degrees for 8 minutes, or until golden brown and flaky. Store in an airtight container. I really loved the look and the taste of these--and they are really simple to make! I hope you enjoy them! --Betty