

# Devin's Dutch Oven Cinnamon Roll



The delicious Dutch Oven Cinnamon Roll can be cooked over coals on a campout or right in the oven at home.

<b>Course</b>	Breakfast
<b>Cuisine</b>	Dutch, Swedish
<b>Keyword</b>	Cinnamon Rolls, dutch oven
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	30 minutes
<b>Total Time</b>	45 minutes
<b>Servings</b>	8
<b>Calories</b>	335kcal
<b>Author</b>	Erica Walker

## Equipment

- Dutch Oven

## Ingredients

### Cinnamon Pecan Ring:

- 2 loaves frozen bread dough
- 1/2 cup [melted butter](#)
- 1/4 cup [brown sugar](#) packed
- 1/4 cup [sugar](#)
- 1/2 tablespoon [cinnamon](#)
- 1/3 cup [chopped pecans](#)
- pecan halves optional

### Glaze:

- 2 1/2 cups [powdered sugar](#)
- 1 teaspoon [vanilla](#)
- 2 1/2 tablespoons [milk](#)

## Instructions

1. Cut each loaf of bread dough into 4 pieces. Form each piece into a rope about 18" long. Brush each rope on all sides with melted butter.
2. In a small bowl, combine sugar, brown sugar, and cinnamon. Place mixture on aluminum foil. Roll rope in sugar mixture. Shape rope into a coil in the center of a 10" Dutch oven.
3. Repeat with the next rope and continue the coil in the Dutch oven. When finished sprinkle the remaining sugar mixture and chopped pecans over the coil.
4. Cover and let rise 30-40 minutes.

5. Bake in the oven at 350 degrees, or with top and bottom charcoal heat, for 30 minutes or until done.

**For the Glaze**

1. Stir glaze ingredients together in a bowl. If the glaze is too thick add milk a little at a time until it reaches the desired thickness.
2. Allow cinnamon roll to cool about 15 minutes after baking. Spoon the glaze evenly over the cinnamon roll.
3. Sprinkle pecan halves over glaze (optional).

**Notes**

For a 12-inch Dutch oven, double the recipe.

For a 14-inch Dutch oven, triple the recipe.

**Nutrition**

Calories: 335kcal | Carbohydrates: 52g | Protein: 1g | Fat: 15g | Saturated Fat: 8g | Cholesterol: 31mg | Sodium: 107mg | Potassium: 35mg | Fiber: 1g | Sugar: 50g | Vitamin A: 364IU | Calcium: 23mg | Iron: 1mg