



mini cake batter buns;

1. (mee-nee kehk bah-turr buhnz) *noun*. Mini swirl buns with a sweet sugary cake batter filling and topped with sprinkles.
2. Produces 4-6 servings.
3. Preparation 30 mins.
4. Oven temperature set to 350.

Ingredients;

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|--------------------------------|-----------------------|
| 1 8oz tube crescent roll dough | 1/4 c. butter, melted |
| 1/4 c. cake mix | 1/4 c. sprinkles |
| 2 Tbsp. packed brown sugar | |

Instructions;

1. Spray a mini muffin tin with nonstick spray and set aside.
2. Roll out half the crescent dough (4 triangles) and pinch the seams together well.
3. Sprinkle the dough with half of the sprinkles and smooth out with a rolling pin. Repeat with second half of dough and remaining sprinkles.
4. Melt butter and add brown sugar and cake mix. Spread half over each half of the dough, using all the mixture.
5. Roll each rectangle into a log, and cut each log into 8 even buns. Drop into the prepared muffin tins.
6. Bake 12-14 minutes or until golden and lightly browned. Serve with icing and more sprinkles, as desired.