

Pull Apart Cinnamon Rolls (Crowd Favorites, Desserts)

1/3 cup sugar
1 tsp. of cinnamon
1/2 cup brown sugar
4 Tbsp. butter, melted
1 package Halladay's Vermont Beer Bread Classic Mix
1 (12 oz.) can or bottle beer or club soda
1/2 cup walnuts or pecans, chopped (optional)

Preheat oven to 350°F. Combine sugar and cinnamon; set aside. Combine brown sugar and butter; also set aside. Lightly grease an 8-inch round cake pan. Mix beer bread with beer or soda. Scoop about a 1/4 cup of batter with your hands and roll in cinnamon sugar mixture. Place on prepared pan and continue until all the dough is used up. Pour brown sugar and butter mixture on rolls. Sprinkle with nuts, if desired. Bake for about 35 minutes. Cool slightly, pull apart and serve.