

Apple Cinnamon Pull-Apart Rolls

Submitted by Lori Goldmann



3 tubes Pillsbury Grands® cinnamon rolls
3 small apples, peeled and diced
 $\frac{3}{4}$ cup butter
 $\frac{1}{4}$ cup white sugar
 $\frac{3}{4}$ cup brown sugar
1 tsp cinnamon
1 tsp vanilla
 $\frac{1}{2}$ cup chopped pecans

Preheat oven to 350°. Grease and flour a Bundt pan.

In a medium saucepan, melt butter over low-medium heat. Stir in apples, white sugar, brown sugar, cinnamon and vanilla. Heat 3-5 minutes until apples have softened somewhat and sugar is dissolved. Do not boil! Stir in nuts.

Open 1 tube of cinnamon rolls and cut 4 rolls into quarters (reserve 1 roll uncut*). Place evenly in bottom of Bundt pan. Spoon half of the apple syrup mixture over rolls. Open 2nd tube of cinnamon rolls and cut all 5 rolls into quarters; layer over top of apples. Spoon remaining apple syrup over rolls, reserving a couple spoonfuls of syrup to pour over final layer. Open 3rd tube of cinnamon rolls and cut 4 rolls into quarters (reserve one roll uncut*) and layer over top of apples. Spoon reserved apple syrup over final layer. Bake for 45-55 minutes, loosely covering with tin foil for last 15 minutes if rolls are browning too much. Bake until loaf feels firm when top is pressed slightly with your finger. If loaf feels spongy in the middle or if it gives too much when pressed, loaf is not done.

Remove from oven and let cool 3-5 minutes. Cover pan with serving plate and carefully(!) and quickly turn over. Leave pan inverted for a few minutes to let loaf release and syrup to set slightly. Remove pan and serve warm.

* These 2 reserved cinnamon rolls may be cooked according to package directions. Unless you have a very large Bundt pan, do not use these in the recipe or the loaf will overflow into the bottom of your oven! If your Bundt pan is on the smaller size, use less cinnamon rolls.