



Croissant Cinnamon Rolls

Baking

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WHAT MAKES IT MEANINGFUL

Baking teaches us to be increasingly aware of what we put into our bodies everyday. It can increase feelings of wellbeing, contribute to stress relief, and can bring a sense of connection to others. It helps develop fine motor skills with measuring, stirring, spooning as well as language and math skills.

TIME

20-30 minutes of prep time.

Approx. 10 minutes to bake.

MATERIALS

- Tube of croissants (8 pieces)
- Filling:
 - 4 tablespoons (softened) butter
 - 1/4 cup white sugar
 - 2 1/2 teaspoons cinnamon
- Glaze:
 - 2 tablespoons (melted) butter
 - 1/4 cup and 2 tablespoons powdered sugar
 - 1/2 teaspoon vanilla extract

INSTRUCTIONS

1. Preheat oven according to croissant roll packaging.
2. Unroll croissants and place them on an unlined and ungreased cookie sheet.
3. Mix the butter, sugar, and cinnamon in a small bowl.
4. Spread the mixture across the cinnamon rolls and roll them up.



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5. Place the unbaked croissants in the oven for the amount of time specified on the packaging.
6. To make the glaze, mix the butter, powdered sugar, and vanilla sugar together in a small bowl until the consistency is smooth.
7. Put the glaze in a zip lock bag and cut one of the corners off
8. Once the cinnamon rolls are finished baking take them out of the oven and drizzle the glaze over them and enjoy!
9. To store, place them in the fridge and remove when ready to eat again.

RESOURCES

<https://www.thehungryhousewife.com/2012/03/crescent-cinnamon-rolls.html>

SUPPORTS NEEDED

This activity can be done individually or with a group.

Some individuals may need support holding, opening, measuring, pouring, mixing, dipping and rolling items as this activity requires fine motor skills.

Some individuals may require support with identify measurements.

Supports may vary depending on the individual.

OTHER THINGS TO NOTE