

Caramel Apple Cinnamon Roll Lasagna

1. Preheat the oven to 375° F.
2. Mix well to coat evenly
 - 2-3 **apples**, peel, dice (Granny Smith or Golden Delicious)
 - 1/3 cup **sugar**
 - 1 tsp **cinnamon**
 - 1/4 tsp **nutmeg**
 - 2 tsp **cornstarch**
3. Cut into 1/4" slices
 - 1 can **cinnamon rolls**



- On floured work surface, roll out 4 slices (dust with flour as needed), side by side, until thin and will cover bottom and sides of Ultra Pro 2-Qt Square Pan. Or dust your hands with flour and press it to size if you find that easier.
4. Spread half of apple filling and drizzle 2-3 Tbsp sauce on top
 - 1/4 -1/3 cup **caramel sauce** or salted caramel sauce
 5. Cover with another layer of flattened cinnamon rolls.
 6. Spread remaining apples and drizzle again with caramel sauce.
 7. Cover with remaining flattened cinnamon rolls.
 8. Cover, bake 30 min. Uncover, bake another 10-15 min until top is golden brown.
 9. Cool at least 30 min, drizzle with cinnamon roll icing, slice and serve.



Tupperware

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