



Recipes

MISSIONFOODSERVICE.COM

Caramel Cream Cheese Sticky Rolls

Serves 6

Ingredients:

5 Mission® 10" Heat Pressed Flour Tortillas (10420)
10 oz. Corn Syrup
2 1/2 oz. Brown Sugar
2 oz. Honey
3 oz. Raisins
2 Tbsp. Butter , melted
20 oz. Cream Cheese
5 oz. Caramel Sauce
Cinnamon , ground
2 1/2 oz. Powdered Sugar
2 Tbsp. Water
1/2 tsp. Vanilla Extract

Directions:

1. Pre-heat oven to 350°F.
2. Mix together the first 5 ingredients and set aside.
3. In a 9" round baking pan, cover bottom with half of the corn syrup mixture. Set aside.
4. Mix together the cream cheese and caramel sauce and spread 3 oz of cream cheese mixture on each tortilla. Sprinkle with cinnamon.
5. Semi-tightly roll each Mission® flour tortilla and cut 1" rolls. Place rolls close together, flat side down in baking dish. Pour remaining corn syrup mixture over rolls.
6. Cover dish with foil and bake for 20 minutes. During the last 10 minutes, bake uncovered.
7. For glaze, mix together powdered sugar, water and vanilla extract. Drizzle over cooled rolls and serve.