

Lemon Pull Apart Rolls

Pucker up citrus lover and enjoy these easy lemon glazed, lemon pull apart rolls. Made and served in one skillet! Perfect for breakfast, brunch, Easter, Mother's Day and more!

PREP TIME – 10 minutes

COOK TIME – 25 minutes

TOTAL TIME – 35 minutes

INGREDIENTS

12 Rhodes Yeast Dinner Rolls thawed but still cold

Zest from 2 whole lemons

1/2 cup sugar

1/4 cup melted butter

1 cup powdered sugar

1 tablespoon melted butter

2 tablespoons fresh lemon juice

INSTRUCTIONS

1. Mix the lemon zest with sugar and set aside
2. Cut thawed rolls in half and place in a sprayed 10" cast iron skillet (or deep pizza dish or 9 x 13 baking dish)
3. Drizzle 1/4 cup melted butter over rolls then sprinkle with half of the zest sugar mixture
4. Cover with sprayed plastic wrap
5. Let rise until double in size (at least 90 minutes)
6. Preheat oven to 350
7. Remove wrap and sprinkle with remaining zest mixture
8. Bake until golden brown about 20 - 25 minutes
9. Make glaze by combining the powdered sugar, melted butter and lemon juice
10. Drizzle over rolls – pull apart and enjoy!