

Easy Christmas Tree Bread

2 11-ounce cans refrigerated cinnamon rolls
Red and green maraschino cherries

Preheat oven to 400°. Grease a 17 x 14-inch baking sheet or slide 2 sheets together.

Open cans of rolls; separate rolls and set glaze aside. Arrange rolls, touching each other, in a tree pattern on baking sheet, beginning with one roll for top of tree and building two rolls under that, then three, etc. End with a base of five rolls. Place last roll below base of tree in center to form the trunk.

Bake 16 to 18 minutes until golden brown, covering top and base loosely with foil if browning too quickly. Cool bread 10 minutes, then spread with glaze. Decorate with cherries as desired.

Tightly wrap bread and store at room temperature.

Best if consumed fairly soon after preparing

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