



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

HONEY CINNAMON ROLL-UPS



Oh, so sweet! These make a great treat for dessert or anytime.



00 HR 50 MINS



Serves 6



Featuring

[Miss Bee Haven Honey](#)

INGREDIENTS

Walnut Mixture

- 2 cups ground walnuts, toasted
- 12 sheets frozen phyllo dough, thawed
- 1/2 cup butter, melted
- 1/4 brown sugar
- 2 teaspoon ground cinnamon

Syrup

- 1/2 cup honey
- 1/2 cup water
- 1 tablespoon lemon juice
- 1/2 cup sugar

METHOD

Preheat air fryer to 350°F. Combine toasted walnuts, sugar, and cinnamon in a small bowl.

Place 1 sheet of phyllo dough on a 15x12-inch. piece of waxed paper; brush the top with butter and then place a second phyllo sheet on top, also brushing it with butter.

Place a damp paper towel on remaining phyllo dough to keep it moist.

Sprinkle 1/4 cup of walnut mixture across the top of the dough, spreading evenly.

Using waxed paper, roll up tightly jelly-roll style, starting with a long side removing the paper as you roll.

Slice roll into 4 smaller rolls; then repeat the process with the remaining phyllo dough and walnut mixture.

Bake for 14-16 minutes at 350°F.

Combine syrup ingredients and bring to a boil. Simmer for 5 minutes and let cool.

Drizzle on roll-ups.