

A RECIPE from ByziMom.com!

# Zacchaeus Tree Cinnamon Roll



*This is a little something to bring for Coffee Hour on Zacchaeus Sunday. It's a favorite and fun way to usher in the pre-lenten season!*

## Preparation

Just take your favorite cinnamon roll recipe, whether pre-packaged or from scratch, and before you begin, cut the dough in half. Setting one half aside, and roll the rest of the dough out, fill it as usual with a thin layer of butter, if you like; a few handfuls of brown sugar; a generous sprinkling of cinnamon; and perhaps some raisins...whatever you like in your breakfast roll! (see the fun options listed below!) Then roll it up and place it onto a baking sheet. BUT here's how we make it

fun...before you cut it into slices, turn the pan and make the slices *LENGTHWISE*, cutting the roll into long strips, *BUT* only halfway down the "trunk" of the tree. Fan the strips out and twirl them just a bit to form the "branches" of the tree. You can cut the other side of the roll in the same fashion, but with shorter slices, to make the roots of the tree (as seen in the photo).

Next, take the remaining dough and break it up into little golf-ball size pieces. Shape each piece into a leaf shape, dip it into beaten egg and then in green sugar or green sprinkles and place it as a leaf on your tree! You can use the last ball of dough to make a little face, YES...it's Zacchaeus! Place him in the top of the tree, then use a toothpick to give him some eyes and a mouth. For the hat, tunic, and sleeves on our friend Zacchaeus pictured on the left, cut slices of some dried apricots; use a prune for his mustache, eyebrows and beard. Tiny raisins are his beady eyes. Bake this as you would usually, according to the recipe directions.

What a great after-Liturgy treat for Zacchaeus Sunday!

## Tips

Don't forget to make a slit in the trunk of the tree to make a squirrel-hole!

You can use a lot of different things to fill your cinnamon roll! My family likes to spread it with:

- Peanut butter and brown sugar
- Any flavor jam
- Brown sugar, nuts and raisins
- Marmalade and coconut