

## Copycat Cinnamon Bread Twists (Domino's Pizza)

### Twist:

- 1 cup flour
- 1 tsp baking powder
- 1/8 tsp salt
- 2/3 cup plain Greek yogurt

### Topping:

- 2 tablespoons butter, melted
- 2 tablespoons sugar
- 1-2 tsp cinnamon

### Glaze/Icing option:

- 1 oz cream cheese, softened
- 1 tablespoon butter, softened
- 1/4 powdered sugar
- 1/4 tsp vanilla

### Directions

Mix together flour, baking powder, and salt. Add in your yogurt and work together until crumbly.

Transfer the crumbly dough to a baking mat or counter top and work the dough into a smooth ball (adding a little extra flour until the dough is not sticky).

Slightly flatten your dough into a disc and cut into 8 pieces. Roll each piece into a long rope. Fold dough over itself to make a ribbon shape.

Spray your air fryer tray/basket with cooking oil and transfer your twist to the tray. Once your twists are in your basket/tray, spray them with cooking oil.

Air fry at 350°F for 15 minutes. (Or bake at 375°F for 25-30 minutes)

Once out of the air fryer, brush the twists with melted butter and sprinkle liberally with cinnamon and sugar.

Mix together all glaze/icing ingredients and use as a dipping sauce or drizzle over the top