**Cinnamon Roll Pizza**

4 Tablespoons cold butter, cut into cubes, divided in half

1/2 Cup packed brown sugar, divided in half

13 oz pizza dough of choice, divided in half

4 Tablespoons room temperature butter

1/2 Cup packed brown sugar

1 1/2 teaspoons ground cinnamon, divided in half

1 Cup powdered sugar

4-5 Tablespoons heavy cream

1.  Preheat oven to 350 degrees F.  Spray pizza pans with cooking spray and layer each pan with butter cubes and brown sugar.  Gently place divided dough into pans over butter and brown sugar then spread butter over tops of dough.  Layer with brown sugar and cinnamon.  Bake for 25-30 minutes or until pizza crust is cooked through.  Let cool for 10 minutes or until butter and brown sugar have set.  Cut into wedges.

2.  Place powdered sugar and cream into mixing bowl and stir until smooth.  Drizzle over warm slices of pizza and serve.

8 small slices of pizza, 2 full personal pan size or 1 12 inch pizza