Ready or not, it's about time for you to perform holiday magic in the kitchen again. Let's say you're looking for easy-to-make, easy-to-bake ideas for your yuletide get-togethers or family treats. Maybe something different, tasty and eye-catching, with feel-good, hot-bread-from-the-oven aromas that fill your home. Use a bag of frozen roll dough and you can quickly make these delicious and fun recipes.

Start by flattening thawed dinner rolls and putting them together to make a Christmas tree shape. Top with sauce and cheese and then trim the tree with your favorite pizza ingredients to make this delicious Christmas Tree Pizza. Another fun idea is to combine some rolls together and shape into a Cinnamon Christmas Tree. Add a batch of Christmas Pizza Minis and you've got the makings for a fantastic and fun Holiday Party.

If visions of sugared sweets dance in your head, this Sweet Christmas Tree is the answer. Twisted branches sprinkled with sugar and decorated with holiday candy will be a favorite for all.

Using these quick and easy ideas will leave you time to celebrate the season this year.

Christmas Tree Pizza
16 Rhodes™ Dinner Rolls, thawed to room temperature
1/2 cup Alfredo sauce
2 cups grated mozzarella cheese
pepperoni (2 sizes)
red, green and yellow peppers
red pepper flakes

Place 16 rolls on a sprayed baking sheet in a pyramid shape starting with one at the top, two under it, three, four and the last row five rolls. Leave some space between the rolls. Flatten and press rolls together to form a tree shape. Leave the outside edge slightly rounded so the sauce and toppings do not run off. The trunk of the tree is one roll placed under the last row of five. Tuck it under and flatten. Poke rolls several times with a fork to prevent bubbles from forming and pre-bake at 350°F 10-12 minutes. Remove from oven and allow to cool. Spread Alfredo sauce over the crust, and sprinkle with cheese. Decorate as desired with pepperoni, peppers cut into different shapes and red pepper flakes. Bake an additional 10-12 minutes or until cheese is melted and crust is golden brown.

Sugared Christmas Tree
9 Rhodes™ Dinner Rolls, thawed but still cold
¼ cup butter, melted
green and white decorator sugar
frosting gel
candy to decorate

Roll one dinner roll into a club shape about 5-inches long. Place in the middle bottom of a large sprayed baking pan to be the bottom of the tree trunk. Roll all remaining rolls into 18-20-inch ropes. Fold the ropes in half pinching ends together. Twist each one 5 or 6 times and place the

pinched ends of 4 of them on the trunk with the branches angled down. The remaining 4 branches will make their own trunk by overlapping each other in the center of the tree. Space the branches so they will not touch when they rise. Cover with sprayed plastic wrap and let rise 20-30 minutes. Remove wrap and brush tree gently with melted butter. Sprinkle heavily with green and white decorator sugar. Bake at 350°F 10-15 minutes or until slightly golden brown. Cool and decorate, as desired, with candy stuck onto tree with frosting gel.

Cinnamon Christmas Tree
12 Rhodes Dinner™ Rolls or 8 Rhodes Texas™ Rolls, thawed to room temperature
1/3 cup butter, softened
1 teaspoon cinnamon
1/3 cup brown sugar
1/2 cup almonds, sliced
8 maraschino cherries

Frosting
1 cup powdered sugar
1 tablespoon butter, melted
1/2 teaspoon vanilla
5 teaspoons milk or water

Spray counter lightly with non-stick cooking spray. Combine rolls together and roll into a 12x 18-inch rectangle. Spread with 1/3 cup butter, sprinkle on cinnamon and brown sugar. Fold 12-inch sides in to make a triangle, overlapping edges. Leave 1-inch uncovered along bottom. Cut off bottom inch of dough and roll as a cinnamon roll to use for tree trunk. Place tree on sprayed cookie sheet and position trunk under bottom of tree. Using a clean ruler, mark branches every 1 1/2-inches and cut with scissors or pizza cutter. Twist each branch several times and curve upward. Cover with sprayed plastic wrap. Let rise for 40 minutes or until double in size. Remove wrap. Bake at 350° F for 15-20 minutes or until golden brown. Frost while still warm; sprinkle with almonds and decorate with maraschino cherries.

FROSTING
Combine powdered sugar, milk, butter and vanilla. For thinner frosting, add additional milk or water.

Christmas Pizza Minis
12 Rhodes™ Dinner Rolls, thawed but still cold
flour
pizza sauce
grated mozzarella cheese
red & green peppers, cut into small thin strips
pepperoni slices, cut into fourths

Spray counter lightly with non-stick cooking spray. Flatten each roll into a 4 1/2-inch circle. Place circles on sprayed baking sheets. Cover with plastic wrap and let rest 20 minutes. Remove wrap. Dip 4-inch cookie cutters into flour and cut desired shapes out of each dough

circle. Pre-bake at 350°F 8-10 minutes. Remove from oven and let cool. Top each one with pizza sauce, grated cheese, red and green pepper strips and pepperoni pieces. Bake for an additional 6-8 minutes or until cheese is nicely melted.