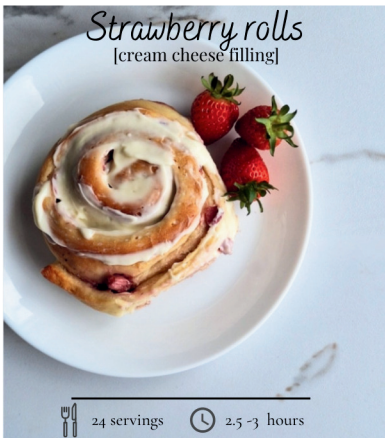


Strawberry rolls

[cream cheese filling]



INGREDIENTS

~Dough:

- 1.5 TBSP Yeast
- 1 tsp Sugar
- 1/2 Cup Water (110°F) for yeast proofing
- 1/2 Cup Hot Water
- 1 Cups Milk
- 1/2 Cup melted Butter
- 1/2 Cup Sugar
- 1/2 tsp Salt
- 2 eggs; beaten
- 1/2 tsp nutmeg
- 5.5 Cups Flour

~Filling:

- 1 Block Cream Cheese, room temperature.
- 1/2 powdered sugar
- 1 tsp Vanilla extract
- 4- 5Cups Strawberry pieces

~Icing:

- 1 Block Cream Cheese
- 1/2 cup powdered sugar
- 1 tsp Vanilla extract

DIRECTIONS

- In a container mix together; yeast, warm water (110°F), sugar and set aside to proof.
- In a separate bowl mix together; hot water, milk, melted butter, salt, beaten eggs, nutmeg, sugar and 2 cups of flour
- Add in proofed yeast, mix until well combined and continue adding in flour, 1 cup at a time.
- Cover, set in a warm spot and let rise double in size. 1 - 1 1/2 hour
- Pre-Heat oven to 350°F and prepare baking sheet lined with parchment paper.
- In a small bowl, mix cream cheese, sugar, and vanilla extract. Combine well and set aside.
- Once the dough is doubled in size, place it on a cleaned surface.
- With a rolling pin, roll it into a rectangle shape leaving it about 1/4 inch thick.
- Spread on cream cheese mixture
- Add strawberry pieces onto the cream cheese filling.
- Next roll the dough, starting on the long side.
- Once rolled, cut with thread or a knife about 1 - 1.5 inches wide.
- Place rolls on a prepared baking sheet, cover and let rise until doubled in size.
- Preheat oven to 350°F while rolls are rising.
- Bake at 350°F for 20-25 min, until golden tops (internal temperature 200°F)
- Once baked, remove from oven and let cool.
- ~ While cooling, make the icing.
- Mix Icing ingredients until smooth, and spread on with a spatula once rolls are cooled.

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24 servings



2.5 -3 hours

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- Enjoy