

Strawberry Cream Cheese Rolls

Description

There's nothing quite like waking up to the intoxicating aroma of freshly baked strawberry cream cheese rolls wafting through the kitchen.

- Course: Dessert
- Cuisine: American
- Prep Time: 30 minutes mins
- Cook Time: 30 minutes mins
- Rise Time: 1 hour hr 30 minutes mins
- Total Time: 2 hours hrs 30 minutes mins
- Servings: 10 rolls

Ingredients

Dough:

- 1 cup milk
- 1 packet 2 1/4 tsp active dry yeast
- 1 large egg
- 1/4 cup granulated sugar
- 1/4 cup butter or margarine softened
- 4 cups all-purpose flour
- 1/2 tsp salt

Filling:

- 1 cup fresh strawberries diced
- 3/4 cup strawberry jam or preserves
- Cream Cheese Icing:
 - 4 oz cream cheese softened
 - 1/4 cup butter softened
 - 1 tsp vanilla extract
 - 1 1/2 cups powdered sugar

Instructions

- Make the dough: Warm the milk in the microwave for 30 seconds to 110°F. Add the yeast and let sit for 5 minutes to proof.
- In a large bowl or stand mixer, combine the warmed milk/yeast mixture with the egg, sugar, butter, flour and salt. Mix until a shaggy dough forms.
- Knead the dough for 5 minutes until smooth and elastic. Place in a greased bowl, cover and let rise for 1 hour or until doubled in size.
- Punch down the dough and roll it out on a lightly floured surface into a 12"x18 inch rectangle.
- Spread the strawberry jam evenly over the dough, leaving a 1/2 inch border. Sprinkle the diced strawberries evenly over the jam.
- Starting with a long side, tightly roll up the dough into a log. Slice into 8-10 equal pieces and place cut-side up in a greased 9"x13 baking pan.
- Cover and let rise for 30 minutes while you preheat the oven to 350°F.
- Bake for 25-30 minutes until lightly golden brown.
- Make the icing by beating together the cream cheese, butter, vanilla and powdered sugar until smooth.
- Drizzle the warm rolls generously with the cream cheese icing. Best served warm!

Notes

- Prep dough through step 5 the night before, cover and refrigerate unbaked rolls to let do the second rise overnight. Bring to room temp before baking.
- To freeze unbaked rolls, freeze after slicing and placing in the pan (through step 6).
- Cover tightly and freeze for up to 6 weeks. Thaw overnight in the fridge, then let rise at room temp for 1 hour before baking.
- Reheat any leftover baked rolls briefly before serving to revive that fresh-from-the-oven taste!

Category

1. Grandma Recipes

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