

STRAWBERRY SWEET ROLLS

These big, soft sweet rolls are swirled with strawberry filling and topped with a gooey cream cheese frosting. Because these use almost all pantry ingredients, you can quickly whip these up for any occasion!

(Makes 8)

INGREDIENTS

- 1 stick unsalted butter
- ¼ cup sugar
- 12 oz can evaporated milk
- ½ cup whole milk or half and half
- 2 ¼ teaspoons active dry yeast
- 4 ½ cups all-purpose flour
- ½ teaspoon kosher salt
- 21 ounce can strawberry pie filling
- 4 ounces cream cheese, room temperature
- ½ cup powdered sugar
- 1 tablespoon whole milk or half and half
- Sliced strawberries for serving, optional

DIRECTIONS

In a small saucepan over medium heat, heat the butter and sugar together until melted and sugar is dissolved. Stir in the evaporated milk and whole milk, and heat until temperature reaches 110°F on an instant-read thermometer. Remove from the heat and sprinkle the yeast on top. Let it sit for 5 minutes until foamy.

Pour into a large bowl, then stir in the flour and salt until it comes together into a ball. Cover with a clean kitchen towel and let sit in a warm place for an hour until doubled in size.

Tip the dough onto a lightly floured surface and use a floured rolling pin to roll out to a rectangle measuring 20 inches wide and 16 inches tall. Use an offset spatula to spread the strawberry pie filling all over the dough, except an inch along the bottom side.

Starting at the top, tightly roll the dough into a long log. Use your hands to adjust the dough to make it the same thickness along the whole log. Use a sharp knife to cut into 8 even slices. Transfer to a greased 9x13-inch baking dish, cut ends facing up. Cover with the towel again and let rise while the oven preheats to 375° (about 20 minutes).

Remove the towel, and bake for 45 minutes, or until golden brown and puffed.

In a medium bowl, whisk together the cream cheese, powdered sugar, and milk. Spread over cooled sweet rolls. Top with sliced strawberries, if using.

