

Raspberry Sweet Rolls

Soft and puffy, with a sweet raspberry filling inside, these rolls are a fun twist to the traditional cinnamon bun.

Prep time: 20 minutes

Cook time: 20-25 minutes

Ready in: 3 hours 30 minutes

Servings: 12

Happy taste buds: Lots



Dough

1/2 cup warm milk
1/2 cup warm water
1 egg
1/3 cup softened butter
1/3 cup white sugar
1 tsp salt
3 3/4 cups all-purpose flour
2 1/4 tsp active dry yeast

Filling

1 cup fresh raspberries
3 Tbs softened butter
1/2 cup light brown sugar
1/3 cup granulated sugar
1 tsp corn starch
1/2 tsp lemon juice

Frosting

3 ounces softened cream cheese
1/4 cup softened butter
1 tsp vanilla
2 cups powdered sugar

Directions

1. Place the dough ingredients in the pan of the bread maker in the order listed above. Select "Dough" setting and press start.
2. Once the dough cycle is complete, remove the dough from the bread maker and roll into a large rectangle on a floured surface. Next, spread the dough evenly with the softened butter and then sprinkle with the brown sugar.
3. In a medium bowl, mash and mix together the raspberries, granulated sugar, lemon juice, and cornstarch. Spread the raspberry mixture over the dough.
4. Roll the dough up into a log, starting at the long side. Cut into about 12 slices using a long piece of floss or thread.
5. Place the rolls cut side down into a 9x13-inch greased baking pan. Cover and let rise in a warm place until almost doubles, about 45 minutes. Preheat your oven to 375 degrees.
6. In a mixing bowl, beat together cream cheese, butter and vanilla till light and fluffy. Gradually add the powdered sugar, beating till smooth.
6. Place your sweet rolls into the preheated oven until golden, 20 to 25 minutes. It took me about 22 minutes until they were perfection. Remove and allow to cool 10 minutes. Spread with cream cheese frosting.