

Pineapple Rum Cinnamon Rolls

Ingredients

For Pineapple Rum Wedges:

- 1 - 16 ounce container Paradise Fruit Co. Candied Pineapple Wedges
- 1 cup rum

For the Dough:

- 3 cups all-purpose flour
- 1/3 cup granulated sugar
- 1 teaspoon sea salt
- 4 and 1/2 teaspoons (2 packages) Active dry yeast
- 1 cup whole milk
- 1/4 cup unsalted butter, sliced
- 1 large egg



For Cinnamon Filling:

- 1/2 cup unsalted butter, melted
- 1 teaspoon cinnamon
- 3/4 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/4 teaspoon allspice
- 4 teaspoons rum juice from pineapple soak

For Cream Cheese Frosting:

- 1/2 cup (1 stick) unsalted butter, room temperature
- 4 ounces cream cheese, room temperature
- 1 and 1/4 cup powdered sugar
- 1 teaspoon rum juice from pineapple soak
- 1/2 teaspoon vanilla extract

Instructions

To Make Rum Soaked Pineapple Wedges:

1. Cut candied pineapple wedges into smaller pieces. Place back into original container and pour rum over pineapple pieces. Set aside and let soak for at least 1 hour. After pineapple has soaked, drain rum from pineapple pieces.
2. Keep the rum as its used in other places of the preparation for these cinnamon rolls.

To make Dough:

1. Oil a large mixing bowl, sides and bottom. Set aside.
2. In a separate large mixing bowl, mix together 2 cups flour, 1/3 cup sugar, sea salt, and yeast. Make a hole in the middle by pushing the flour to the edges, and set aside.

3. Add milk to a microwave proof bowl and heat for about 1 minute, until temperature reaches 115F to 120F degrees.
4. Pour the warm milk, 1/4 cup butter, and egg into flour mixture hole.
5. Using your dough hook on your stand mixer, beat on a low speed, for 2 to 4 minutes. Occasionally scraping the sides with a spatula to incorporate all of the flour.
6. Gradually add in remaining flour until dough is soft and pliable. Dough should be easy to handle, not sticking to the sides of the bowl while churning, although still remaining slightly sticky. It should spring back when poked with your finger. If dough is too sticky, add 1 Tablespoon flour until desired texture is reached. If dough is too dry, add 1 Tablespoon milk or water until desired texture is reached.
7. Sprinkle a little flour over a clean, dry flat area and place dough on floured surface. Knead dough a couple times into a ball.
8. Place dough in large oiled bowl. Turn dough over to coat all sides with oil. Cover bowl with a dry kitchen towel and place in a warm, draft-free area to rise for 2 hours, or until dough doubles in size.
9. While dough rises, prepare a 13" x 9" pan by greasing with butter, make sure you grease entire bottom, corners, and sides. Set aside.

To Prepare Cinnamon Filling:

1. Place butter in small microwavable bowl, heat in microwave for about 30 to 40 seconds, or until melted.
2. Mix in cinnamon, ginger, nutmeg, allspice, and 4 teaspoons of rum juice from pineapple. Set aside.

To Make Cream Cheese Frosting:

Add butter and cream cheese into a large bowl and whip until blended. Mix in pineapple rum juice and vanilla. Gradually add in powdered sugar, whipping well between additions. Whip together for about 1 minute after all powdered sugar has been added. Frosting should be smooth, light, and fluffy in texture. Set aside or place in refrigerator until ready to use.

Preparation and Baking Method:

After dough has risen, punch your fist into the middle to deflate dough. Place dough on a flat, floured surface and press flat with your hands. Using a rolling pin, roll dough out into a 15" x 10" rectangular shape. Generously brush cinnamon butter over surface of dough, leaving about a 1/2" border around edges butter-free.

Using all but 1/4 cup of the pineapple pieces, spread rum soaked pineapple over cinnamon butter.

Roll dough up tightly from long edge (15" edge) so you have a long, filled dough tube. Using a sharp knife, cut into 1" slices. Place slices into prepared pan, cut side up.

Cover loosely with plastic wrap and a small dry towel. Place in a warm, draft-free area and let dough rise for 1 to 2 hours. Dough should double in size.

If you want to prepare these the night before, place in refrigerator after 2nd rise for overnight. In the morning, remove from refrigerator and let come to room temperature, about 1 to 2 hours. Proceed with baking instructions. After dough has doubled in size, preheat oven to 350F degrees.

Uncover cinnamon buns and bake in preheated oven for 20 to 27 minutes, or until tops are lightly browned. Remove from oven and let cool for about 4 minutes. Spoon 1/2 of the cream cheese frosting over cinnamon rolls. Continue to let cinnamon rolls cool for another 20 minutes. Spread remaining cream cheese over cinnamon rolls. Sprinkle with remaining rum soaked pineapple wedges.

Best served warm.