

# Green Cherry Sweet Rolls

## Ingredients:

### DOUGH:

- 3 cups bread flour NOT all-purpose flour
- 1 pkg. dry yeast about 1/4 ounce or 2 1/4 teaspoons
- 1/2 stick unsalted butter (1/4 cup)
- 1/3 cup very warm water
- 1/3 cup sugar
- 1/2 cup milk
- 2 large eggs beaten

### FILLING:

- 2/3 cup brown sugar packed
- 1/4 cup unsalted butter (1/2 stick)
- 1 tsp. almond extract
- 8 oz. container green cherries chopped

### ICING:

- 1/2 stick unsalted butter (1/4 cup)
- 2 1/3 to 2 1/2 cups powdered sugar as needed
- 1 tsp. almond extract
- 1 to 2 tbsp. milk or as needed



## Directions:

### DOUGH:

Heat milk over low to medium heat until butter melts. Add to sugar in large bowl and stir to dissolve sugar. Cool slightly. Then add beaten eggs. Stir in 1 cup flour with a wooden spoon. Dissolve yeast in hot water. Add to above mixture.

Continue to add flour one cup at a time, stirring after each addition. Slide onto floured board and roll and knead. Rest for 20 minutes on floured board under bowl filled with very hot water in warm place.

Punch and knead again about 30 seconds. Roll dough into a large rectangle. Spread filling ingredients over top of dough. Roll dough up jelly-roll style.

Slice dough into two-inch pieces. Place in a greased, rectangular baking dish. Cover with tea towel and let rise 1 hour in warm place. Bake at 350° for 15-20 minutes or until lightly browned.

Remove from oven place on rack. Pour icing over top. Allow rolls to cool and icing to set before serving.

**FILLING:**

Melt butter. Add brown sugar, almond extract and combine. Spread over top of rolled rectangle-shaped dough.

Chop green cherries and sprinkle over top of filling mixture. Roll up jelly-roll style. Cut in two-inch pieces and place in a greased, rectangular baking dish. Cover with a tea towel (not a terry-cloth towel) and allow rolls to raise one hour in a warm place.

If desired, brush with one tablespoon of melted butter. Bake as directed above.

**ICING:**

Melt butter over low to medium heat. Stir in milk. Then whisk in powdered sugar, one cup at a time, until all is worked in.

If you want the icing a little thicker, add powdered sugar in 1/3 cup increments until you get the desired consistency.

Stir in almond extract; heat over low heat until icing boils. Boil and stir for about three to five minutes over low heat.

Whisk continuously; don't allow the mixture to scorch. Slowly pour hot icing over top of all the sweet rolls, covering generously.

Allow icing to dry before serving.

**NOTE:**

I used bread machine yeast because that is what I had on hand.

These are whopper-sized rolls. If you want to roll the dough out thinner, you can make smaller ones.

