

# Candied Pineapple Cinnamon Rolls

## INGREDIENTS:

### ROLLS:

- 1/4 cup salted butter softened or cut in slivers (1/2 stick)
- 1 1/2 cups half-and-half or heavy whipping cream, or whole milk, warmed
- 4 cups bread flour
- 1/4 cup granulated sugar
- 1 1/2 tsp. sea salt
- 2 1/4 tsp. Fleischmann's bread machine yeast or active dry yeast

### FILLING:

- 1/4 cup salted butter softened (or more, if needed) (1/2 stick)
- 3/4 cup light brown sugar packed
- 3 1/2 tbsp. ground cinnamon or more, if desired
- 8 oz. container candied pineapple diced, (multi colors) (I used two four-ounce containers)

### ICING:

- 1/2 cup salted butter softened (1 stick)
- 1 tsp. pure vanilla extract
- 4 tbsp. half-and-half or heavy cream
- dash sea salt
- 3 cups powdered sugar



## Directions:

### ROLLS:

Layer ingredients in order listed. Cut butter into slivers and place on bottom of bread canister; or, if butter is softened, just toss into the bottom of the bread canister whole.

Measure half-and-half into a measuring cup. Microwave at 50% power for 1 minute 30 seconds or up to 2 minutes until warmed. Pour warm cream over top of butter. Spread flour over top of cream. Then sprinkle with sugar, salt and yeast.

Place in breadmaker and put on "dough" setting. This will take approximately 1 hour 45 minutes. Remove dough from bread canister and roll out into a very large rectangle.

Spread softened butter over top, then sprinkle with brown sugar. With your hand, spread the brown sugar so that it fills in all the crevices. Sprinkle with cinnamon, then chopped candied pineapple.

Roll up tightly jelly-roll style. Cut into one to two-inch pieces and place in a greased baking dish. See notes below for raising dough.

### FILLING:

Soften salted butter. Spread butter as evenly as possible over the large rectangular piece of dough.

Sprinkle brown sugar over top. Carefully with your hand, spread the brown sugar across the dough so that all the crevices are filled in to the edges. Sprinkle cinnamon evenly over top of the brown sugar. Then spread the diced candied pineapple over top. Roll up carefully and cut into even one to two-inch sections with a sharp knife.

Place cut side up in a greased rectangular baking dish. Allow to rise in a warm place about an hour and a half to two hours until the rolls come up almost to the top of the baking dish.

Bake at 350° approximately 17-20 minutes or until rolls test done. (See note below). Add icing and serve.

#### ICING:

Place ingredients in a mixing bowl and beat for several minutes. Doll up over top of hot cinnamon rolls with a rubber spatula after they come out of the oven. Spread icing so that rolls are completely covered.

NOTE: I usually warm the milk about one minute 45 seconds in the microwave (at 50% power).

NOTE: To raise the rolls: I turn the oven on 350° for exactly one minute. Turn off heat and slide pan of rolls into the oven (uncovered). After 20 minutes, heat the oven again for one minute. Repeat again in 20 minutes. If the rolls are raised sufficiently at the hour mark, begin baking, but usually you have to go through this process for about 1 1/2 to 2 hours. Continue heating for one minute each time. Turn off heat and allow rolls to continue raising for 15-20 minutes each time. Once the rolls have been in the oven between 1 hour 30 minutes and 2 hours, they have usually expanded enough to begin baking.

NOTE: I keep the rolls in the oven while the temperature raises to 350°. (This allows the rolls to raise a little more). I set a timer for 17 minutes. The rolls are usually done by that time. But check to make sure they are not doughy or too soft in the middle. If they are, continue baking for 3-5 more minutes. If you put the rolls in a preheated oven, it usually takes about 15-17 minutes for them to bake sufficiently.

NOTE: For best results, do not use any lower percentage of milk than whole milk. Use butter not margarine and real vanilla extract.

NOTE: For best results, I recommend using Fleischmann's yeast. Other brands have a tendency to fail more easily.