

Sweet Yeast Rolls with Cream Cheese & Candied Fruit

Ingredients:

Sweet Dough:

- 7 to 8 cups sifted flour
- 1-3/4 cups milk
- ½ cups sugar
- 2 large eggs
- ½ cups canola oil
- ½ cups warm water
- 1 tablespoon of active dry yeast
- 1 teaspoon of sugar
- 1 teaspoon salt
- 2 teaspoons of vanilla

Cheese-Candied Fruit Filling:

- 1/3 cup of sugar
- 1 teaspoon of vanilla
- 5 oz. of cream cheese, softened or neufchatel cheese
- ½ cups candied cherries, halved



Simple Confectioners' Sugar Frosting:

- 1 ½ cups confectioners' sugar, sifted
- 2-3 tablespoons milk (add gradually for desired consistency)
- ½ teaspoon vanilla or almond extract

Directions:

Test the water on the back of your wrist for the temperature. You want slightly warm water, but not hot like you would do for testing a baby bottle. When the temperature feels right, add the teaspoon of sugar to your water and yeast. The sugar will help the yeast to grow and bubble faster.

Add seven cups of the sifted flour with all the remaining ingredients in a large mixing bowl. Mix and add the last cup of flour gradually until the dough doesn't feel sticky. When it feels like the right consistency, take it to a floured surface and knead until it forms a soft dough ball.

Place in a greased bowl and cover. Let it rise near a warm spot until doubled (about 1-1/2 to 2 hours).

Punch down, then divide into two balls. Let rest 15 minutes more before rolling each piece on a lightly floured surface. You want to form two longer strips from them.

To Prepare the Cream Cheese-Candied Fruit Filling

Just mix all the ingredients to combine and of spreading consistency.

Brush with water and then spread half the cream cheese-candied fruit filling inside of each roll before rolling up, beginning with the narrow side.

Pinch together so nothing leaks out, then place the seam side down on the greased pan.

Cut slices and lay on greased baking pans (11-1/2" x 8-1/2"). I get about 24 rolls, depending on the thickness that you slice.

Let them rise and double for about 45-60 minutes.

Bake at 375 degrees for about 20-25 minutes or until lightly browned.

To Prepare the Simple Confectioners' Sugar Frosting

While the rolls are baking, prepare the frosting. In a small bowl, whisk together the sifted confectioners' sugar, 2 tablespoons of milk, and vanilla extract until smooth. Add more milk, a teaspoon at a time, if a thinner consistency is desired.

Once the rolls are out of the oven, let them cool in the pan for about 5-10 minutes.

Drizzle or spread the simple confectioners' sugar frosting generously over the warm rolls.

ENJOY!

A recipe from Mary Balandiat of <https://www.beautycookskisses.com/>