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Strawberry Cinnamon Roll Recipe

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## STRAWBERRY CINNAMON ROLL RECIPE

**Ingredients** (Copycat Recipe from Cinnabon- adapted from Jo Cooks)

### DOUGH

- 2 1/4 tsp active dry yeast or instant yeast
- 1 cup lukewarm milk
- 1/2 cup granulated sugar
- 1/3 cup butter, softened
- 1 teaspoon (tsp) salt
- 2 eggs
- 4 cups all-purpose flour

### FILLING

- 1 cup brown sugar, packed
- 3 Tablespoons (Tbsp) cinnamon
- 1/3 cup butter, softened
- 1 jar Cherchies® Strawberry Butter Spread (or Cherchies® Cherry or Apple Butter Spreads)

### CREAM CHEESE ICING

- 6 Tablespoons (Tbsp.) butter, softened
- 1 1/2 cups powdered (aka confectioner's sugar)
- 1/4 cup cream cheese, room temperature
- 1/2 teaspoon (tsp) vanilla extract
- 1/ teaspoon (tsp) salt

### Preparation

1. In a large bowl, dissolve the yeast in the warm milk. *Make sure milk is lukewarm to the touch. Hot milk will kill the yeast.* Let the yeast sit for about 5 minutes. If the yeast is good, it will start to froth. If not, discard because the dough will not rise.
2. Add the sugar, butter, salt, eggs, and flour to your mixing bowl and mix until well combined. Pour the yeast/milk mixture over the flour mixture and using the dough hook, mix well at low speed until the dough is well incorporated. Do not over mix.



3. The dough will be sticky. Oil hands before removing, place the dough in an oiled bowl, cover with plastic wrap, and let the dough rise in a warm place for about an hour, or until the dough has doubled in size.
4. While dough is rising, combine the cinnamon and sugar in a small bowl and set aside.
5. After dough has risen, after about an hour, preheat the oven to 350 degrees. Grease a 9x13 baking dish with cooking spray or butter.
6. On a lightly floured surface, roll out the dough into a large rectangle measuring about 16 long x12 inches wide, and the dough should be about 1/4" thick. Spread the softened butter over the dough, followed by Cherchies@Strawberry Butter, and sprinkle the cinnamon/sugar mixture over the dough.
7. Carefully, roll the dough starting with the long side all the way to the end. Carefully, slice the dough into 1 1/2 inches slices with a sharp knife. Place the cut rolls into a greased 9x13 baking pan and cover with plastic wrap or a towel. \*I prefer to use plastic wrap, so the dough does not get all over the towel. Allow the rolls to rise another 30 minutes, or until the rolls have doubled in size.
8. Place the cut rolls into a greased 9x13 baking pan and cover with plastic wrap or a towel. \*I prefer to use plastic wrap, so the dough does not get all over the towel. Allow the rolls to rise another 30 minutes, or until the rolls have doubled in size. Place the baking pan in the oven and bake for 20 minutes, or until golden brown, depending on your oven.
9. While the rolls are baking, prepare the icing by mixing the softened cream cheese, the powdered sugar, butter, vanilla extract, and salt with an electric mixer until light and fluffy.
10. Remove the rolls from the oven and allow them to cool for five minutes or so.
11. Generously spread the icing over the warm cinnamon rolls and watch all that gooey goodness envelop your cinnamon roll. Oh, my!

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