

# Strawberry Rolls with Cream Cheese Icing

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		dough
1/2	cup	milk
1	teaspoon	active dry yeast
1		egg
1/4	cup	sugar
1/4	cup	butter
2	cups	all-purpose flour
1	pinch	salt
		filling
1	cup	strawberries - chopped
3/4	cup	strawberry jam
		icing
1/2	cup	cream cheese - room temp
3	tablespoons	butter
1	teaspoon	vanilla extract
1 1/2	cups	powdered sugar

Warm up milk in the microwave for 30 seconds. Add yeast, stir and let sit 5 minutes.

In the bowl of mixer, add the sugar, egg, butter, flour and pinch of salt. Mix with paddle until dough resembles peas. Switch to hook. Add milk mixture and mix for 3-5 minutes. Place dough in slightly oiled bowl, cover with plastic wrap, and let rise until doubled.

Butter a 10 inch pie dish.

Roll dough into 18x12 rectangle. Spread jam over it evenly. Arrange strawberries on top.

Roll dough from far side towards you. Pinch ends.

Cut into 8 equal rolls with a serrated knife.

Place rolls in dish and cover with plastic wrap. Let rise until doubled.

Place icing ingredients in bowl of mixer and mix until smooth.

Bake rolls at 350 for 30 minutes or until golden. Let cool 10 minutes, then drizzle with icing and serve.