

Cookie Butter Sweet Rolls

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INGREDIENTS

For the dough:

- 2 1/2 cups + 1 cup all purpose flour
- 1 envelope instant yeast
- 1/2 cup brown sugar, lightly packed
- 1/2 teaspoon fine salt
- 1 cup whole milk
- 1/3 cup unsalted butter
- 1 teaspoon pure vanilla extract
- 1 tablespoon LorAnn's Cookie Butter Bakery Emulsion
- 1 large egg, whisked

For the filling:

- 1 cup brown sugar, lightly packed
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 cup unsalted butter
- 1 tablespoon LorAnn's Cookie Butter Bakery Emulsion

For the glaze:

- 1 1/2 cups icing sugar
- 1 tablespoon butter, melted
- 1 tablespoon whole milk
- 1 teaspoon LorAnn's Cookie Butter Bakery Emulsion



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DIRECTIONS

For the dough:

1. In the bowl of a stand mixer fitted with the dough hook attachment mix 2 1/2 cups of flour, yeast, brown sugar, and salt.
2. In a frying pan over low heat add the milk, butter, vanilla extract & cookie butter bakery emulsion. Whisk until the butter is melted. Remove from heat and let cool slightly.
3. Add the liquid to the stand mixer followed by the egg.
4. Once the mixture begins to come together add the remaining cup of flour. Beat until a soft dough is formed.
5. Knead dough for 8-10 minutes then let rest for an hour, covered with a damp cloth.

For the filling:

1. In a frying pan over low heat melt together the butter and cookie butter bakery emulsion. Set aside until ready to use.
2. In a separate mixing bowl toss the brown sugar, cinnamon, ginger, cloves & nutmeg until evenly combined.
3. Once the dough has doubled in size roll into a thin rectangular shape.
4. Brush the dough generously with the melted butter mixture followed by evenly distributing the brown sugar mixture.
5. Tightly roll dough and cut into 2-inch thick rounds.
6. Transfer the rounds to a 9-inch round oven safe skillet (or 9x12 baking dish) & let rest a second time for 30 minutes, covered with a damp cloth.
7. Bake at 350 degrees for 30 minutes, or until the rolls are golden brown.
8. While the rolls are baking, make the glaze by whisking together the icing sugar, butter, milk & cookie butter bakery emulsion in a mixing bowl.
9. Brush the rolls with the glaze hot from the oven. Serve warm or at room temperature!

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