



Roasted Strawberry Cream Cheese Rolls

Roasting fresh strawberries intensifies their flavor and makes a sticky-sweet filling in these rolls. In addition to lending great flavor to the dough, cream cheese makes them unbelievably tender and fluffy.



Dough

- ¾ cup milk
- ½ cup cream cheese
- 2 tablespoons unsalted butter
- 2 tablespoons granulated sugar
- 1 large egg
- 2 teaspoons active dry or instant yeast
- 1 teaspoon salt
- 3 ¼ cups King Arthur Unbleached All-Purpose Flour

Filling

- 1 quart fresh or frozen strawberries
- ½ cup + 2 tablespoons granulated sugar, divided
- 4 teaspoons Instant ClearJel (*See note, below)
- ½ teaspoon ground cinnamon
- 2 teaspoons grated orange peel (zest)

Frosting

- ¼ cup cream cheese, at room temperature
- 1 cup confectioners' sugar
- ½ teaspoon vanilla extract
- 1 ½ to 2 teaspoons milk or cream

Directions

1. For the dough: Place the milk, cream cheese, and butter in a microwave-safe bowl and heat for 90 seconds, or until lukewarm. Transfer to a large mixing bowl and add the sugar, egg, yeast, salt, and flour. Mix and knead to make a soft dough that bounces back when you give it a poke.
2. Cover the dough and let rise for 45 minutes to 1 hour, until almost doubled and puffy-looking.
3. Preheat the oven to 350°F. Line a baking sheet with parchment.
4. To make the filling: Wash and hull the strawberries and toss them in a bowl with 2 tablespoons of the sugar. Spread the berries in a single layer on a baking sheet and bake for 25 to 30 minutes for fresh, or 40 to 45 minutes if baking from frozen. The berries will collapse somewhat and give up their juices. Remove from the oven and let cool for 10 minutes on the pan.

5. Scrape the berries and any liquid from the pan into a medium bowl. With a fork or potato masher, break up the berries until they're in 1/4" to 1/2" chunks. Mix together the remaining 1/2 cup sugar with the ClearJel and cinnamon and sprinkle over the roasted berries. Stir well. Add the orange zest and stir. Set aside.
6. To assemble: Turn the risen dough out and pat it into an 18" x 13" rectangle. Spread the strawberry filling over the dough, leaving a 1/2" strip along one long edge uncovered.
7. Starting with the filling-covered long edge, roll the dough into a log, pinching the seam to seal it. Cut into 12 equal pieces and place the rolls, cut side up, in a greased 9" x 13" pan.
8. Cover the pan with plastic and let rise for 40 to 45 minutes, until puffy-looking. While the rolls are rising, preheat the oven to 350°F.
9. Uncover the rolls and bake them for 28 to 30 minutes, until they're a light golden brown. Remove them from the oven and cool to lukewarm on a rack.
10. To make the frosting: Beat the cream cheese and confectioners' sugar together until smooth, with no lumps remaining. Add the vanilla, then the milk (or cream) 1/2 teaspoon at a time until the frosting is spreadable but still thick. Spread or pipe over the rolls while they're still slightly warm.
11. Store any leftover rolls, well wrapped, in the refrigerator for a couple of days. Freeze for longer storage.

<https://www.kingarthurfLOUR.com/recipes/roasted-strawberry-cream-cheese-rolls-recipe>

*NOTE: The King Arthur Baking Contest does not require contestants to use their Instant ClearJel. Here is a note about a using substitute:

ClearJel® = ClearJel® starch = Clear-jel **Notes:** This modified cornstarch is the secret ingredient that many commercial bakers use in their fruit pie fillings. Unlike ordinary cornstarch, ClearJel® works well with acidic ingredients, tolerates high temperatures, and doesn't cause pie fillings to "weep" during storage. ClearJel® is an especially good choice if you're canning homemade pie fillings, since it doesn't begin thickening until the liquid begins to cool. This allows the heat to be more evenly distributed within the jar during processing. This is such an important safety advantage that ClearJel® is the only thickener the USDA recommends for home canning. You can also use ClearJel® to thicken sauces, stews, and the like, though it's a rather expensive all-purpose thickener. One downside is that products thickened with ClearJel® tend to break down if they're frozen and thawed. If you plan to freeze what you're making, use Instant ClearJel®, arrowroot, or tapioca starch. ClearJel® is available either as pearls or powder from mail-order suppliers, but it's not yet available in grocery stores. **Substitutes:** Instant ClearJel® (Don't use this if you're canning a pie filling.) OR tapioca starch OR arrowroot starch OR cornstarch. <http://www.foodsubs.com/ThickenStarch.html>