

Lemon Raspberry Sweet rolls

Dough

4 ¼ cups all-purpose flour
½ cup cornstarch
½ cup granulated sugar
1 ½ teaspoons salt
¾ cup whole milk, heated to 110 degrees
2 ¼ teaspoons instant or rapid-rise yeast
3 large, room temperature eggs
12 tablespoons softened butter, in divided in 12 pieces

Filling 1st Part

1 ½ cups granulated sugar
Zest from 3 lemons
¼ teaspoon salt
6 tablespoons softened butter

Filling 2nd Part

12 ounces of fresh raspberries
2 teaspoons powdered sugar
2 teaspoons corn starch

Glaze Topping

8 ounces softened cream cheese
2 tablespoons fresh lemon juice
1 teaspoon lemon extract
2 ½ cups powdered sugar (more if needed)

Directions:

1 - Set oven rack to middle position and preheat the oven to 200 degrees. Turn off oven when it has reached 200 degrees.

2 - Line a 13- by 9-inch baking pan with foil, allowing leftover foil to hang over the edges. Grease the foil with non stick cooking spray

3 - Grease the inside of a medium bowl.

4 - Mix 110 degree milk and yeast in a liquid measuring cup until yeast dissolves, once it begins to foam you can stir in eggs.

5 - Add flour, cornstarch, sugar, and salt to the bowl of a stand mixer fitted with a dough hook.

6 - Add the warm milk mixture with mixer on low speed until dough comes together, approx.1 minute.

7- Increase speed to medium and add butter one tablespoon at a time until incorporated. Mix until dough is smooth and comes away from bowl edges, approx. 10 minutes.

8 - Gather the dough into a ball and transfer it to a bowl and cover with plastic wrap.

9 - Place it in a warm oven and let it rise until it doubles in size, about 2 hours.

10 - For Filling # 1 Combine the sugar and lemon zest in the bowl of a food processor and run for approx. 2 minutes or until zest and sugar are well combined. (Smells Amazing!) Remove and reserve in a small bowl.

11 - For Filling # 2. Combine raspberries, cornstarch and powdered sugar in the bowl of the same food processor and pulse 2 or 3 times. (Very Short pulses)

12- Remove the dough from the oven and using your fingertips gently deflate the dough.

13 - Remove the dough from the bowl and place on a lightly floured flat surface.

14 - Roll out the dough into a square approx. 18 x 18 inches

15 - Evenly spread the softened butter over surface of the dough

16 - Sprinkle the sugar and lemon zest mixture evenly over the dough.

17 - Using the palm of your hand, gently pat the sugar to set it in place

18 - Evenly drizzle the raspberry sugar mixture over the dough

19 - Starting with the edge nearest you, roll dough into a tight tube.

20 - Pinch the seam to seal the dough together

21 - Cut the dough into eight even pieces and transfer to the foil lined 13x9 pan.

22 - Cover the rolls with clear film and let rise in a warm area until doubled in size approx. 1 hour

23 - Pre-heat oven to 350 degrees

24 - Once the rolls have doubled in size pour the ½ cup of heavy cream evenly over the tops of the rolls. (I know, it sounds crazy!)

25 - Place rolls in the preheated oven and bake for 35 to 40 minutes.

26 - For the glaze, combine the cream cheese, lemon juice, lemon extract, and powdered sugar in the bowl of a stand mixer . Using the paddle attachment mix until well combined and creamy.

27 - Remove rolls from the oven and immediately top warm rolls with the glaze mixture.

28 - Allow rolls to cool for 15 mins.....Enjoy! Holy Hanna! You did it!

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