



Apple Butter Sweet Rolls

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 3 hours 25 minutes

Move over Cinnabon!! These rolls have everything that you are looking for in a sweet roll, and more. They are gooey, cinnamony, sweet with the apple slices as a bonus. Cinnabon doesn't put in delicious apple slices.

Dough:

1 cup warm water (105° to 110°)

2 tablespoons sugar

1 package active dry yeast (0.25-ounce)

2 1/2 cups all-purpose flour, plus 2 tablespoons, divided

1 1/2 teaspoons kosher salt

2 tablespoons unsalted butter, melted

Filling:

1/2 cup apple butter

1/2 cup light brown sugar, firmly packed

1 teaspoon ground cinnamon

1 each Pink Lady apple, thinly sliced

Glaze:

4 tablespoons unsalted butter, softened

2 ounces cream cheese, softened

2 cups confectioner's sugar

4 tablespoons milk (2-4 tablespoons)

1/4 tsp vanilla extract

ground cinnamon (garnish)

This is a bit of a process, but worth the time and effort.



PREPARE YEAST MIXTURE (5 minutes):

In a medium bowl, stir together 1 cup warm water, sugar, and yeast. Let stand until frothy and bubbling, about 5 minutes.

MIX DOUGH (10 minutes + 1 hour to double in size):

In the bowl of a stand mixer fitted with the paddle attachment, combine 2-1/2 cups flour and salt.

With mixer on low speed, add yeast mixture and melted butter, stirring just until combined.

Switch to the dough hook attachment. Beat at medium speed until dough is smooth and elastic, about 7 minutes.

Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F) until doubled in size, about 1 hour.

PREP DOUGH (15 minutes + 45 minutes to double in size)

Spray a 12-inch cast-iron skillet with cooking spray. Set aside.

Lightly punch down dough.

On a lightly floured surface, roll dough into a 14 x 10-inch rectangle.

Spread apple butter over dough.

In a small bowl, stir together brown sugar, remaining 2 tablespoons flour, and cinnamon.

Sprinkle sugar mixture over apple butter; top with apple slices.

Starting with one long side, roll dough into a log; pinch seam to seal.

Slice into 10 rolls. Place rolls in prepared skillet. Cover and let rise in a warm, draft-free place (75°F) until doubled in size, about 45 minutes.

BAKE (30 minutes + 15 minutes to cool):

Preheat oven to 350°F.

Bake until golden brown, about 30 minutes.

Let cool for 15 minutes.

GLAZE (while rolls cool + 5 minutes)

In a medium bowl, beat softened butter and cream cheese with a mixer at medium speed until smooth.

Add confectioners' sugar, milk, and vanilla, beating until smooth.

Spread glaze over warm rolls.