

Raspberry Cheesecake Rolls



Scan Code To Watch Video!



Recipe by: Laura Vitale

Makes 16

Prep Time: 30 minutes
Cook Time: 30 minutes

Ingredients

For the dough:

- 4 cups of All Purpose Flour
- 1/4 cup of Sugar
- 1 tsp of Salt
- 2-1/4 tsp of Active Dry Yeast + 1 tsp of Sugar
- 1 cup of Whole Milk
- 1/4 cup of Water
- 1 Egg
- 4 Tbsp of Unsalted Butter, melted
- 1 tsp of Vanilla Extract

For the Filling:

- 8oz of Cream Cheese, softened at room temperature
- 1/4 cup of Granulated Sugar
- 1 tsp of Vanilla Extract
- 1 tsp of Lemon Zest

For the raspberries:

- 2 cups of Fresh Raspberries
- 2 tsp of Cornstarch
- 2 Tbsp of Sugar

For the butter Mixture:

- 4 Tbsp of Softened Butter
- 2 Tbsp of Granulated Sugar

1) Place the milk and water in a glass measuring cup and pop it in the microwave to warm it up, you want the temperature to be right about 120 degrees Fahrenheit. Sprinkle over the yeast and teaspoon of sugar and set aside until the yeast blooms.

2) Add the flour, sugar, salt, yeast mixture, egg, butter and vanilla to the bowl of a standing mixer fitted with a dough hook and knead on medium speed for 4 to 5 minutes until the dough is nice and smooth, place it in a large oiled bowl, cover with plastic wrap and leave it somewhere warm to rest until its doubled in size.

3) To make the cream cheese mixture, in a bowl, cream together the cream cheese, sugar, milk, lemon zest and vanilla, then set it aside and quickly work on the raspberries.

4) In a small bowl, toss the raspberries with the sugar and cornstarch and once again, set that aside as well.

5) Line a large baking pan with parchment paper or use 2- 9x13 inch pans and have it ready.

6) Roll the dough out on a lightly floured surface to a 16x9 inch rectangle, then brush the butter evenly over the top, followed by the 2 tablespoons of sugar, then followed by the cream cheese mixture and finally, sprinkle over the raspberries (cornstarch and all).

7) Roll tightly into a jelly roll then cut out 16 even rolls, place them on your prepared baking sheet(s), cover loosely with a kitchen towel and let them rest for about 45 minutes.

8) Preheat your oven to 350 degrees, bake them for about 30 minutes or until golden brown then let them cool a bit before serving with some powdered sugar sprinkled on top.

