

Sweet Rolls

Caroline Heathcoat



ROLLS INGREDIENTS

3 tbsp unsalted butter
1 cup whole milk
2 tbsp honey
Pinch of salt
1 egg
2-1/4 tsp active dry yeast
2 cups all-purpose flour

ICING INGREDIENTS

2 tbsp softened cream cheese
1 tbsp softened unsalted butter
1/2 cup powdered sugar
2 tbsp whole milk or heavy cream

NOTES

Time: 1 hour | Serving: 4-8 rolls

“This is a good recipe if you want something that’s not overly sweet and you like the taste of honey. And for any video game enthusiasts: yes, these are inspired by the Skyrim sweetrolls” – Caroline Heathcoat

DIRECTIONS

1. Preheat the oven to 350°F.
2. Heat milk, butter, and honey in a sauce pan over low-medium heat, stirring constantly, until the mixture reaches 100-110°F. Remove from heat and transfer liquid to a heat safe mixing bowl.
3. Add yeast and allow to sit and bloom for 5-10 minutes.
4. Sift flour into the mixing bowl. (**you can skip this if you’re using an electric mixer**)
5. Add salt and egg to the mixing bowl and mix until batter is smooth.
6. Spray bundt pan(s) with non-stick spray. Spoon batter evenly into miniature Bundt pans, filling the cavities about 2/3 of the way full. Cover and set aside in a warm, dry place to rise for 30 minutes.
7. Bake for 15 minutes (**or until a toothpick inserted into the roll comes out clean**).
8. Allow rolls to cool for 5 minutes in the pan and then transfer to a cooling rack.
9. While the rolls are cooling (**or you can do this while they’re rising or baking – up to you**), soften the cream cheese and butter and mix together in a small bowl.
10. Add powdered sugar and cream.
11. Gradually add milk until icing is smooth and thick. It should just barely run off the spoon.
12. After rolls are **completely cool**, spoon icing over the top, letting it run down the sides a little.