

# STRAWBERRY RHUBARB SWEET ROLLS

Recipe adapted from my heart

## INGREDIENTS

proof that yeast -

- 1/2 cup warm water
- 1 t sugar
- 1 pkg. active dry yeast

dough f'sho -

- 1/2 cup sugar
- 1 t salt
- 1/2 cup (1 stick) butter (cold is fine)
- 1 cup boiling water + 1 cup cold water
- 2 eggs, beaten
- 7 cups all-purpose flour

strawberry rhubarb filling -

- 3 T butter, softened
- scant 1 cup strawberry jam
- 1 1/2 cups chopped rhubarb or about 3 stalks, chopped

## DIRECTIONS:

1. Day one. In a small bowl, proof the yeast. Whisk together 1/2 cup warm water, 1 teaspoon of sugar and 1 package of active dry yeast in a small bowl. Allow to sit for 10 minutes, until all puffy and bubbly.
2. In a large bowl stir together 1/2 cup sugar, 1 teaspoon salt, a stick of butter, 1 cup boiling water, 1 cup cold water and 2 eggs. Whisk until the butter is mostly melted. (It's ok if there are a couple small butter pieces that aren't melted when you add the rest of the dough ingredients.) Add yeast water, and lastly add 7 cups of flour. Stir, stir, stir. Cover with plastic wrap and let rise in the fridge over night, or 8 eight hours. (This dough doesn't even need you to knead it.)

3. Day two, or eight hours later. Spray 3 cake pans with cooking spray or brush with butter. Set aside. And roll out your dough!
4. Place the dough on a LARGE floured surface and roll out (until about and eighth of an inch thick rectangle). Spread evenly with the 3 tablespoons softened butter using a spatula. Spread jam over the dough and sprinkle with rhubarb. Roll up, slice and place in the prepared cake pans. Cover with a towel and allow to rise in the pan for 30-60 minutes or until they've just about filled out the pans. You want the rolls to have risen enough to be touching each other, but it's ok if they haven't completely filled the cake pans, considering they will rise speedily in the oven.
5. Meanwhile turn the oven on to 350 degrees F and bake the rolls for 22 - 30 minutes, rotating positions in the oven. Allow to cool in the pans for a few minutes and then invert onto a cooling rack. Be sure to allow them to cool completely before covering, to prevent sogginess. These are best right out of the oven, but keep well if wrapped tightly for 4 days or so.

## VANILLA BUTTERCREAM

### INGREDIENTS

- 3 cups powdered sugar
- 3/4 cup of butter, room temperature
- 1 t vanilla
- 2-3 T milk
- pinch or two of kosher salt to taste

### DIRECTIONS:

1. Mix butter and powdered sugar until combined. Add vanilla and milk 1 tablespoon at a time until thickened.
2. Top sweet rolls as you serve!