THE J.M. SMUCKER Co

Gooey Fresh Berry Sweet Rolls

Prep Time	Cook Time	Serves	Difficulty
45 mins	30 mins	12	N/A

Ingredients

- **Sweet Dough:**
- 1 tsp (5 mL) sugar
- 1/4 cup (50 mL) warm water
- 1 1/2 tsp (7 mL) active dry yeast
- 3/4 cup (175 mL) **Carnation®** Evaporated Milk, any type, hot (but not boiling)
- 1/2 cup (125 mL) warm water
- 1/4 cup (50 mL) sugar
- 1 tsp (5 mL) salt
- 1/4 cup (50 mL) butter
- 1 egg
- 4-4 1/4 cups (1 L - 1050 mL) **Robin Hood®** Best for Bread Flour Homestyle White

  Robin Hood® Best for Bread Homestyle White Flour

- **Filling:**
- 1/2 cup (125 mL) butter, softened
- 1/3 cup (75 mL) sugar
- 2 1/2 cups (625 mL) mixed berries (strawberries, blackberries, raspberries, blueberries)
- **Topping:**
- 3 tbsp (45 mL) natural turbinado sugar
- 1/2 cup (125 mL) **Eagle Brand®** Sweetened Condensed Milk

Directions

Step 1:

Sweet Dough: Dissolve sugar in water in large bowl of electric mixer. Sprinkle in yeast and let stand for 10 minutes or until frothy. Meanwhile, combine hot milk, butter, sugar, salt, and water. Mix and allow butter to melt. Add to frothed yeast mixture along with egg and mix to combine.

Step 2:

Beat in 1 1/2 cups (375 mL) flour until smooth. Gradually add remaining flour until a sticky dough forms.

Step 3:

Turn dough out onto lightly floured surface. Knead dough, adding more flour as necessary, until dough is smooth elastic and no longer sticky (about 10 minutes).

Step 4:

Place in lightly greased bowl. Turn dough to grease top. Cover with plastic wrap and tea towel.

Step 5:

Let rise in warm place (75°-85°F/24°-29°C) until doubled (60 - 70 minutes).

Step 6:

Spray a 9" x 13" pan with vegetable spray.

Step 7:

Punch down dough. Turn out onto lightly floured board. Cover with tea towel and let rest for 10 minutes.

Step 8:

Roll dough to 11" x 17" (27 cm x 43 cm) rectangle. Spread with softened butter and sprinkle with sugar leaving a 1" (2.5 cm) around all edges. Top with fresh fruit.

Step 9:

Roll tightly from long side, pinching edges together to seal. With sharp serrated knife, carefully slice into 9 rolls.

Step 10:

Place rolls in prepared pan, leaving space between for rising. Cover with tea towel and let rise in warm place, until puffy, about 1 hour. Sprinkle with turbinado sugar.

Step 11:

Preheat oven to 400°F (205°C). Bake in preheated oven 25-30 minutes or until golden and has an internal temperature of 190°C (88°C). Remove from oven and immediately drizzle with sweetened condensed milk. Serve warm.

Images

