
Cream Cheese Sweet Rolls

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 package dry yeast
1/4 cup warm water
3/4 cup buttermilk
1 egg
2 3/4 to 3 cups all-purpose flour
1/4 cup butter
1/4 cup sugar
1 teaspoon baking powder
1 teaspoon salt
FILLING
1 package (8 ounce) cream cheese, softened
1/2 cup sugar
3 tablespoons flour
1 egg yolk
chopped nuts (for topping)
strawberry, cherry or blueberry preserves (for topping)
powdered sugar glaze (for topping)

Dissolve the yeast in warm water. Add the buttermilk, egg, one cup flour, butter, sugar, baking powder and salt. Mix well for 2 minutes. Stir in enough of the remaining flour to make a soft dough. Let rise.

Roll the dough very thin, 1/8 inch thick. Cut into three-inch squares.

In a bowl, combine the filling ingredients. Mix well. Place the dough squares onto greased baking sheets. Place one heaping tablespoon of filling in the center of each square. Bring two diagonally opposite corners to the center of each square and pinch together to seal. Let rise.

Bake at 375 degrees for 12 to 15 minutes.

If you desire, top each square with a spoonful of preserves or powdered sugar glaze. Sprinkle with nuts.

Yield: 2 to 3 dozen

Breads, Muffins

Per Serving (excluding unknown items): 3364 Calories; 142g Fat (38.0% calories from fat); 74g Protein; 449g Carbohydrate; 12g Dietary Fiber; 810mg Cholesterol; 4057mg Sodium. Exchanges: 18 1/2 Grain(Starch); 4 Lean Meat; 1/2 Non-Fat Milk; 25 1/2 Fat; 10 Other Carbohydrates.