

Foodnity Recipes

Huckleberry Lemon Sweet Rolls

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dough

- [ ] 3 cups all-purpose flour
- [ ] 2 tbsp sugar
- [ ] 1 tsp salt
- [ ] 1 tbsp active dry yeast
- [ ] 1 cup warm milk
- [ ] 1/4 cup unsalted butter, melted
- [ ] 2 large eggs

Filling

- [ ] 1 cup fresh huckleberries (or frozen, thawed)
- [ ] Zest of 1 lemon
- [ ] 2 tbsp honey

Glaze

- [ ] 1/2 cup powdered sugar
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp honey

Instructions

1. In a bowl combine warm milk, sugar, and yeast; let sit 5 minutes until foamy.
2. Add melted butter, eggs, salt, and flour to the yeast mixture; mix until a soft dough forms.
3. Knead on a lightly floured surface for about 6 minutes, then place in a greased bowl, cover, and let rise 30 minutes.
4. While the dough rests, gently fold huckleberries with lemon zest and honey in a small bowl.
5. Roll the risen dough into a rectangle, spread the berry mixture evenly, then roll tightly and cut into 8 pieces.
6. Place rolls on a parchment-lined tray, let rise another 15 minutes, then bake at 375°F (190°C) for 20-22 minutes until golden.
7. Mix glaze ingredients, brush warm rolls immediately, and let the glaze set before serving.

Nutrition per serving

280 kcal	7 g	42 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a splash more flour; avoid over-flouring which can make the rolls dense.
- For extra aroma, add a pinch of lemon zest to the dough itself during mixing.
- You can drizzle a little extra honey on top for added sweetness.