

Foodnity Recipes

Strawberry Cheesecake Cinnabon Rolls

20 min Prep time	**20 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dough

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

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup fresh strawberries, diced

Cinnamon Swirl

- [ ] 1/4 cup butter, softened
- [ ] 1/4 cup brown sugar
- [ ] 2 tbsp ground cinnamon

Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp milk
- [ ] 1/2 tsp vanilla extract

Instructions

1. In a bowl, combine flour, sugar, yeast, and salt. Add warm milk, melted butter, and egg; mix until a soft dough forms.
2. Knead the dough for about 5 minutes, then let it rise in a greased bowl until doubled, roughly 1 hour.
3. While dough rises, beat cream cheese, sugar, and vanilla until smooth; fold in diced strawberries.
4. Mix butter, brown sugar, and cinnamon for the swirl; set aside.
5. Punch down risen dough, roll out into a rectangle, spread cinnamon mixture, then spread the strawberry-cheese filling.
6. Roll tightly, cut into 8 equal pieces, and place on a parchment-lined tray.
7. Let the rolls proof for 20 minutes, then bake at 375°F (190°C) for 15-18 minutes until golden.
8. While rolls bake, whisk glaze ingredients together; drizzle over warm rolls once out of the oven.

Nutrition per serving

280 kcal	5 g	35 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-bake; the rolls stay moist inside.
- If using frozen berries, ensure they are well-drained.
- A light dusting of powdered sugar adds extra sweetness.