

Foodnity Recipes

Strawberry Cinnamon Rolls Recipe

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

Ingredients

Main Ingredients

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

For the Filling

- [ ] 2 cups fresh strawberries, diced
- [ ] 1/4 cup brown sugar
- [ ] 2 tsp ground cinnamon
- [ ] 1 tbsp melted butter

For the Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp strawberry puree
- [ ] 1 tsp lemon juice

Instructions

1. In a bowl combine warm milk, yeast and a pinch of sugar; let sit 5 minutes until foamy.
2. Mix flour, remaining sugar, salt, butter, eggs, and the yeast mixture; knead 8-10 minutes until smooth, then cover and rise 1 hour.
3. While dough rises, toss diced strawberries with brown sugar, cinnamon, and melted butter; set aside.
4. Punch down dough, roll into a rectangle, spread the strawberry mixture, roll tightly, cut into 8 rolls, place in a greased pan, and let rise 20 minutes.
5. Bake at 375°F for 20-22 minutes until golden; let cool slightly.
6. Whisk glaze ingredients together, drizzle over warm rolls, and serve.

Nutrition per serving

340 kcal	8 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, add a tablespoon of flour at a time.
- For extra shine, brush rolls with melted butter before glazing.
- You can add a pinch of nutmeg to the filling for deeper spice.