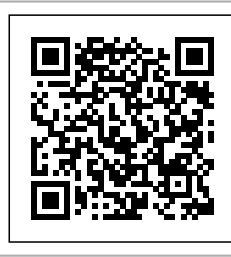


Apple Pie Rolls



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Video!



Recipe by: Laura Vitale

Makes 16

Prep Time: 20 minutes
Cook Time: 30 minutes

Ingredients

For the Dough:

- 1/4 cup of Warm Water, about 110 degrees
- 2-1/4 tsp of Active Dry Yeast
- 4 cups of All Purpose Flour
- 1/4 cup of Granulated Sugar plus 1 tsp
- 1 tsp of Salt
- 1 Egg
- 1/2 cup of Unsalted Butter, melted
- 3/4 cup of Whole Milk
- 1 tsp of Vanilla Extract

For the Apple Mixture:

- 4 Apples, peeled, cored and thinly sliced, I use Gala Apples
- 1 Tbsp of Unsalted Butter
- 1/2 cup of Water or Apple Cider
- 1 Tbsp of All Purpose Flour

For the Cinnamon Sugar Filling:

- 1/3 cup of Granulated Sugar
- 1/3 cup of Brown Sugar
- 2 tsp of Ground Cinnamon
- 1/3 tsp of Ground Allspice
- 1/3 tsp of Ground Nutmeg
- 4 Tbsp of Unsalted Butter, softened at room temperature
- Zest of 1/2 of an Orange

For the Glaze:

- 1/4 cup of Softened Cream Cheese
- 1-1/4 cup of Confectioner Sugar
- 1 tsp of Vanilla Extract
- 4 to 5 Tbsp of Whole Milk

1) Start by making the dough. Add the yeast and 1 tsp of sugar to the warm water and set aside for a few minutes to proof.

2) In the bowl of a standing mixer, add the flour, salt and sugar and in a separate small bowl, whisk together the milk, egg, butter and vanilla, set aside until the yeast and water are ready then add all of the wet ingredients into the dry, turn the speed on medium and knead for about 3 to 4 minutes or until the dough comes together.

3) Add the dough to a greased bowl, cover with plastic wrap and set it aside for a couple of hours to rise until doubled in size, this takes up to 2 hours so be patient.

4) Next, work on the apple mixture. In a medium saucepan, add the butter, apples and water, bring to a boil over medium high heat then reduce the heat to medium low, cover with a lid, simmer for 10 minutes. Drain the apples through a sieve over a bowl making sure to save all the apple juices and any leftover liquid and let them sit at room temp lightly covered with a cloth until the dough is ready.

5) Next, prep the filling and your pans. Grease a 9x13 inch baking pan and an 8x8 baking pan with a bit of softened butter and set it aside. In a bowl, add the drained apples and mix them with about 1 tablespoon of flour, set aside. In a separate small bowl, mix together both kinds of sugar and cinnamon, set that aside as well. Now you are ready to rock and roll.

6) Dump the dough on a floured surface, deflate it and roll it into a 16x8 inch rectangle, spread the softened butter all over the surface of the dough, sprinkle half of the cinnamon sugar mixture evenly over that, then scatter the apples over the sugar followed by the remaining sugar mixture and finally, grate the orange zest all over as evenly as possible.

7) Starting on the side closest to you, start rolling the dough into a large cigar shape making sure to seal the very edge (watch the video for a clear visual) then cut them into 16 even rolls and place 12 in the 9x13 buttered pan and 4 in the smaller 8x8 pan.

8) Lightly cover the rolls with some plastic wrap, place them somewhere warm to rise and rest for about half an hour, in the meantime, preheat your oven to 350 degrees.

9) Bake the rolls for about 30 minutes or until lightly golden brown on top and around the edges, set aside to cool a bit.

10) To make the glaze, mix together the cream cheese and sugar in a large bowl using a spatula, then slowly start adding the milk one tablespoon at a time until you reach your desired consistency. Drizzle over the rolls and you're ready to dig in!

