Raspberry Cheesecake Rolls



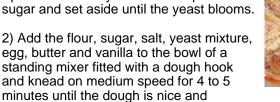
Scan Code To Watch Video!



Recipe by: Laura vitale
Makes 16
Prep Time: 30 minutes Cook Time: 30 minutes
Ingredients
For the dough:4 cups of All Purpose Flour1/4 cup of Sugar1 tsp of Salt2-1/4 tsp of Active Dry Yeast + 1 tsp of Sugar1 cup of Whole Milk1/4 cup of Water1 Egg4 Tbsp of Unsalted Butter, melted1 tsp of Vanilla Extract
For the Filling:8oz of Cream Cheese, softened at room temperature1/4 cup of Granulated Sugar1 tsp of Vanilla Extract1 tsp of Lemon Zest
For the raspberries:2 cups of Fresh Raspberries2 tsp of Cornstarch2 Tbsp of Sugar

For the butter Mixture:

_4 Tbsp of Softened Butter _2 Tbsp of Granulated Sugar 1) Place the milk and water in a glass measuring cup and pop it in the microwave to warm it up, you want the temperature to be right about 120 degrees Fahrenheit. Sprinkle over the yeast and teaspoon of sugar and set aside until the yeast blooms.





smooth, place it in a large oiled bowl, cover with plastic wrap and leave it somewhere warm to rest until its doubled in size.

- 3) To make the cream cheese mixture, in a bowl, cream together the cream cheese, sugar, milk, lemon zest and vanilla, then set it aside and quickly work on the raspberries.
- 4) In a small bowl, toss the raspberries with the sugar and cornstarch and once again, set that aside as well.
- 5) Line a large baking pan with parchment paper or use 2- 9x13 inch pans and have it ready.
- 6) Roll the dough out on a lightly floured surface to a 16x9 inch rectangle, then brush the butter evenly over the top, followed by the 2 tablespoons of sugar, then followed by the cream cheese mixture and finally, sprinkle over the raspberries (cornstarch and all).
- 7) Roll tightly into a jelly roll then cut out 16 even rolls, place them on your prepared baking sheet(s), cover loosely with a kitchen towel and let them rest for about 45 minutes.
- 8) Preheat your oven to 350 degrees, bake them for about 30 minutes or until golden brown then let them cool a bit before serving with some powdered sugar sprinkled on top.