

## Peach Pie Cinnamon Rolls - A Sweet Summer Twist on a Brunch Favorite

Peach Pie Cinnamon Rolls - Warm, Fluffy, and Full of Summer Sweetness



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 cup warm milk
- 2... teaspoons active dry yeast (1 packet)
- 1/3 cup granulated sugar
- 2 large eggs
- 6 tablespoons unsalted butter, melted
- 4 cups all-purpose flour
- 1 teaspoon salt
- 3 tablespoons unsalted butter, softened
- 1/2 cup brown sugar
- 1 tablespoon ground cinnamon
- 2 medium peaches, peeled and diced
- 1 cup powdered sugar
- 2-3 tablespoons milk
- 1/2 teaspoon vanilla extract
- A pinch of salt

#### Tips & Ingredient Notes:

**Peaches:** Use ripe but firm peaches. Blotting them dry is key to avoiding soggy rolls.

**Yeast:** Make sure your milk is warm (about 110°F) to activate the yeast without killing it.

**Flour:** You may need slightly more or less depending on humidity. Dough should be tacky but not sticky.

**Make it dairy-free:** Use plant-based butter and milk alternatives.

#### Step-by-Step Instructions:

Tips for Perfect Rolls:

Pat those peaches dry to avoid sogginess. Moisture is the enemy of swirl perfection.

Don't overbake: Rolls are best when slightly soft in the center—they'll finish cooking as they cool.

Use floss to slice for clean, beautiful rolls with no squish.

Serving Suggestions & Pairings:

Pair with blueberry lemonade for a refreshing citrusy contrast

Serve after savory egg bakes or brunch casseroles

Add pumpkin spice muffins to your spread for seasonal variety

Let guests nibble on edible cookie dough between bites

Storage & Make-Ahead Tips:

Store: Keep leftovers in an airtight container at room temp for 1-2 days, or refrigerate for up to 5 days.

Reheat: Warm in the microwave for 15-20 seconds or in a 300°F oven for 8-10 minutes.

Make Ahead: Assemble and refrigerate overnight. Let come to room temp for 30 minutes before baking the next day.

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## DIRECTIONS

1. Activate the Yeast In a bowl, whisk together warm milk and yeast. Let sit for 5-10 minutes until foamy.
2. Mix the Wet Ingredients Add sugar, eggs, and melted butter to the yeast mixture. Whisk until combined.
3. Make the Dough Gradually add flour and salt. Knead until soft and elastic (about 6-8 minutes by hand or mixer).
4. First Rise Place the dough in a greased bowl. Cover and let it rise in a warm place for about 1 hour, or until doubled in size.
5. Prepare the Filling In a bowl, mix brown sugar and cinnamon. Peel, dice, and gently pat the peaches dry.
6. Roll and Fill Punch down the dough and roll it into a 16x12-inch rectangle on a floured surface. Spread softened butter on top, then sprinkle with cinnamon sugar and evenly scatter the diced peaches.
7. Roll Up & Slice Starting from the long edge, tightly roll the dough into a log. Slice into 12 equal pieces using a sharp knife or unflavored dental floss.
8. Second Rise Arrange rolls in a greased 9x13-inch dish. Cover and let rise for 30-45 minutes until puffy.
9. Bake Preheat oven to 350°F (175°C). Bake rolls for 25-30 minutes, until golden and bubbly.
10. Make the Glaze Whisk powdered sugar, milk, vanilla, and a pinch of salt until smooth.
11. Glaze and Serve Drizzle the glaze over the warm rolls and serve immediately. For an extra treat, add whipped cream or vanilla ice cream.
12. Tips for Perfect Rolls: Pat those peaches dry to avoid sogginess. Moisture is the enemy of swirl perfection.

13. Don't overbake: Rolls are best when slightly soft in the center-they'll finish cooking as they cool.
14. Use floss to slice for clean, beautiful rolls with no squish.
15. Serving Suggestions & Pairings: These peach cinnamon rolls shine as a standalone treat, but they also love good company:
16. Pair with blueberry lemonade for a refreshing citrusy contrast
17. Serve after savory egg bakes or brunch casseroles
18. Add pumpkin spice muffins to your spread for seasonal variety
19. Let guests nibble on edible cookie dough between bites
20. Storage & Make-Ahead Tips: Store: Keep leftovers in an airtight container at room temp for 1-2 days, or refrigerate for up to 5 days.
21. Reheat: Warm in the microwave for 15-20 seconds or in a 300°F oven for 8-10 minutes.
22. Make : Ahead: Assemble and refrigerate overnight. Let come to room temp for 30 minutes before baking the next day.
23. More Recipes You'll Love: Looking to fill your table with more sweet, satisfying treats?
24. Big : Family Banana Pudding
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## SWAPS & NOTES

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Flour : You may need slightly more or less depending on humidity.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/peach-pie-cinnamon-rolls-a-sweet-summer-twist-on-a-brunch-favorite/>