

Strawberry Cheesecake Sweet Rolls That Taste Like Bakery-Style Brunch Perfection

Strawberry Cheesecake Sweet Rolls



OVEN
375°F

TIME
5 to 10 min

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INGREDIENTS

For the Rolls:

- 2 1/4 cups all-purpose flour
- 1/4 cup granulated sugar
- 1 packet (2 1/4 teaspoons) active dry yeast
- 1/2 cup warm milk
- 1/4 cup unsalted butter, softened
- 1/4 teaspoon salt
- 1 large egg

For the Cheesecake Filling:

- 8 oz cream cheese, softened
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract
- 1/4 cup sour cream

For the Strawberry Topping:

- 1 cup fresh strawberries, diced
- 1/4 cup sugar
- 1 tablespoon lemon juice

For the Icing:

- 1/2 cup powdered sugar
- 2 tablespoons milk
- 1/2 teaspoon vanilla extract

DIRECTIONS

1. Prepare the dough: In a small bowl, combine the warm milk, sugar, and yeast. Let it sit for 5 to 10 minutes until frothy.
2. In a large bowl, combine the flour and salt. Add the yeast mixture, softened butter, and egg. Mix until a dough forms, then knead for 5 to 7 minutes until smooth. Cover the dough and let it rise for 1 to 1 1/2 hours, or until doubled in size.
3. Make the cheesecake filling: In a medium bowl, beat together the softened cream cheese, powdered sugar, vanilla extract, and sour cream until smooth and creamy. Set aside.
4. Prepare the strawberry topping: In a small saucepan, combine the diced strawberries, sugar, and lemon juice. Cook over medium heat for 5 to 7 minutes, stirring occasionally, until the strawberries soften and the mixture thickens slightly. Let it cool before using.
5. Assemble the rolls: Preheat the oven to 375°F (190°C).
6. Roll out the risen dough on a lightly floured surface into a rectangle. Spread the cheesecake filling evenly over the dough, then spoon the cooled strawberry topping over the cream cheese layer.
7. Roll the dough up tightly and slice it into 8 to 10 rolls. Place them in a greased 9x13-inch baking dish.
8. Bake the rolls: Bake for 20 to 25 minutes, until the rolls are puffed and golden brown.
9. Make the icing: In a small bowl, whisk together the powdered sugar, milk, and vanilla extract until smooth. Drizzle the icing over the warm rolls before

serving.

SWAPS & NOTES

Fresh strawberries give the brightest flavor here, but if

strawberries are out of season, you can use frozen diced strawberries.

Just cook them a bit longer so the topping thickens properly and does not make the rolls too wet.

The sour cream in the cheesecake filling adds a subtle tang and

helps keep the texture smooth.

Greek yogurt can work in its place if needed, though the flavor may be slightly different.

TIPS FOR SUCCESS

Make sure the milk is warm, not hot, when activating the yeast.

If it is too hot, it can kill the yeast and prevent the dough from rising properly.

Let the strawberry topping cool before spreading it over the dough.

A hot filling can soften the dough too much and make rolling more difficult.

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

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