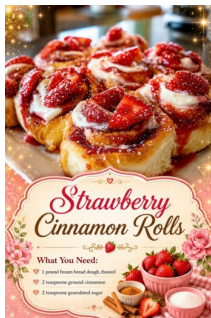


Strawberry Cinnamon Rolls with Cream Cheese Frosting

1 pound frozen bread dough, thawed



OVEN
350°F

TIME
20 to 25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pound frozen bread dough, thawed
- 2 teaspoons ground cinnamon
- 2 teaspoons granulated sugar
- 21 ounces strawberry pie filling
- $\frac{1}{2}$ cup heavy cream
- 1 $\frac{1}{2}$ cups powdered sugar
- $\frac{1}{8}$ cup heavy cream
- 4 ounces cream cheese, softened
- 2 teaspoons fresh lemon juice

DIRECTIONS

1. Roll out the dough. Place the thawed bread dough on a lightly floured cutting board or a floured piece of parchment paper. Roll it into a 12x18-inch rectangle.
2. Mix the cinnamon sugar. In a small bowl, stir together the ground cinnamon and granulated sugar.
3. Add the filling. Use a spatula to spread the strawberry pie filling evenly over the dough. Sprinkle the cinnamon-sugar mixture across the top.
4. Roll into a log. Starting from the long side, roll the dough up tightly into a log.
5. Slice the rolls. Cut the log into 12 pieces, about $\frac{1}{2}$ inches wide each.
6. Arrange and let rise. Place the rolls in a lightly greased 9x13-inch baking dish, spacing them evenly. Cover with a light towel and let them rise in a warm, draft-free spot for 1 to 1 $\frac{1}{2}$ hours, or until puffy.
7. Preheat the oven. Heat your oven to 350°F.
8. Add cream and bake. Pour $\frac{1}{2}$ cup heavy cream over the risen rolls. Bake for 20 to 25 minutes, until lightly browned and cooked through.
9. Make the frosting. Beat or stir together the powdered sugar, $\frac{1}{8}$ cup heavy cream, softened cream cheese, and fresh lemon juice until smooth.
10. Frost and serve. Spread the frosting over the warm rolls so it melts into the tops and swirls.

SWAPS & NOTES

Frozen bread dough is the shortcut hero here, but you can also

use a homemade sweet yeast dough if that's your preference.
Just roll it to roughly the same 12x18-inch size.

Strawberry pie filling gives these rolls their soft, jammy

center.

If you want a more homemade feel, you could use a thick strawberry compote, but make sure it is not too runny or it may leak out during rolling and baking.

TIPS FOR SUCCESS

Make sure the bread dough is fully thawed before rolling.

Cold dough will resist stretching and may tear.

Try not to overfill the dough with loose liquid from the pie filling.

Too much extra syrup can make the rolls harder to slice neatly.

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

Original recipe: <https://chefmaniac.com/strawberry-cinnamon-rolls-with-cream-cheese-frosting/>