

My Favorite Sweet and Tangy Strawberry Cinnamon Rolls Recipe for Special Mornings

The homemade dough bakes up light and fluffy.



STRAWBERRY CINNAMON ROLLS

You Will Need

1 cup warm milk (110°F / 43°C)
2 1/4 teaspoons active dry yeast (or 1 packet)
1/4 cup granulated sugar
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OVEN
350°F

TIME
25 min

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INGREDIENTS

You'll Need (Makes about 12 rolls | Prep Time: 25 minutes | Rise Time: 1 hour 30 minutes | Bake Time: 25 minutes)

For the Dough: 1 cup warm milk (about 110°F) 2 1/4 teaspoons active dry yeast 1/2 cup granulated sugar 1/3 cup unsalted butter, melted 2 large eggs 4 cups all-purpose flour 1 teaspoon salt:

For the Strawberry Filling: 1 1/2 cups fresh strawberries, finely chopped 1/2 cup granulated sugar 1 tablespoon cornstarch 1 teaspoon cinnamon:

For the Cream Cheese Glaze: 4 oz cream cheese, softened 1/4 cup unsalted butter, softened 1 cup powdered sugar 1 teaspoon vanilla extract 2-3 tablespoons milk (to thin, as needed) How I Make Strawberry and Cream Cinnamon Rolls (:

DIRECTIONS

1. Step-by-: Step)
2. Make the : Dough
3. In a large mixing bowl, I combine the warm milk and yeast and let it sit for about 5 minutes until foamy. I stir in the sugar, melted butter, and eggs, then slowly add the flour and salt. I knead the dough for about 5 minutes, either by hand or with a stand mixer, until smooth and elastic. I place it in a greased bowl, cover it, and let it rise in a warm place for about an hour or until doubled in size.
4. Prepare the : Strawberry Filling
5. While the dough rises, I combine the chopped strawberries, sugar, cornstarch, and cinnamon in a saucepan over medium heat. I cook it until the mixture thickens and becomes jam-like, then let it cool completely.
6. Roll and : Fill
7. Once the dough has risen, I roll it out on a floured surface into a large rectangle, about 1/4-inch thick. I spread the cooled strawberry filling evenly over the dough, leaving a small border around the edges.
8. Roll and : Slice
9. Starting from the long side, I roll the dough up tightly into a log and slice it into 12 equal pieces. I place the rolls in a greased 9x13-inch baking dish, cover, and let them rise for another 30 minutes.
10. I preheat the oven to 350°F and bake the rolls for 25-28 minutes, until golden and cooked through.
11. Make the : Glaze
12. While the rolls bake, I beat the cream cheese and butter until smooth. I add the powdered sugar,

vanilla, and just enough milk to make it drizzle-able.

13. Glaze and : Serve
14. I pour the glaze over the warm rolls and serve immediately. The strawberry swirls with the tangy cream cheese topping are absolute perfection.
15. My Favorite : Tips for Perfect Strawberry and Cream Cinnamon Rolls
16. Use room-temperature ingredients:
17. This helps the dough come together smoothly.
18. Cool the filling completely:
19. Warm filling will make the dough soggy.
20. Slice gently:
21. Use a serrated knife or unflavored dental floss for clean cuts.
22. Don't overbake:
23. Soft, slightly gooey centers are part of the charm.
24. Prep ahead:
25. Assemble the rolls the night before and bake fresh in the morning.

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

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