



Strawberry Cream Cheese Cinnamon Rolls

Cinnamon Rolls

1 loaf Rhodes Bread Dough or
12 Rhodes Yeast Dinner Rolls,
thawed and risen

Cream Cheese Filling

8 oz. cream cheese, softened
1/2 cup sugar

1/2 tsp. cinnamon

3/4 cup strawberry jam

Icing

4 Tbsp. butter, softened

1 1/2 cups powdered sugar

1 tsp. vanilla

3 Tbsp. milk

In bowl, using electric mixer, blend cream cheese until fluffy. Add sugar and cinnamon; blend until combined. Set aside.

Spray counter with non-stick cooking spray. Roll loaf or combined rolls into about 15" x 9" rectangle.

Spread cream cheese over dough. Spread strawberry jam over cream cheese. Begin with long side and roll up dough gently. Use thread or dental floss to cut into 12 rolls.

Place rolls cut side down on prepared 9" x 13" baking pan. Spray plastic wrap with non-stick spray; place over rolls and let rise until double in size. Remove plastic wrap and bake in a preheated 350 degree oven for 20-25 minutes or until lightly golden brown. Remove and let cool.

While rolls are baking, whisk together butter and powdered sugar. Add milk and vanilla; blend. Drizzle over warm rolls.