



CINNAMON ROLLS WITH LEELANAU CHERRIES

INGREDIENTS:

For the cinnamon rolls:

- 2 cups whole milk
- ½ cup vegetable oil
- ½ cup granulated sugar
- 1 pkg. Active Dry Yeast
- 4 ½ cups all-purpose flour, separated
- ½ teaspoon salt

For the filling:

- 2/3 cup dried cherries
- ½ cup apple juice or whiskey if you want the cherries a bit boozy
- 3 tablespoons unsalted butter, melted for greasing pans
- 12 tablespoons unsalted butter, melted
- 2/3 cups sugar
- 3 tablespoons ground cinnamon

For the maple frosting:

- 1 cup powdered sugar
- ½ teaspoon maple flavoring
- 2 tablespoons milk
- 1 tablespoon melted butter
- 1 tablespoon strong coffee



TO MAKE THE DOUGH:

1. Grease 3 (9-inch) cake pans with melted butter, set aside.
2. Also, Warm cherries and juice (or bourbon) in microwave or in a saucepan and let sit, allowing the cherries to plump up. They'll be ready by time the dough is ready to roll.
3. Heavily flour a large, clean work surface. Lightly punch down the dough and scrape out onto the countertop. Using floured hands, and a floured rolling pin, press and roll the dough into a rectangle at roughly 30-inches wide and about 18 to 20-inches deep. The dough will be pretty thin.
4. Brush 12 tablespoons of melted butter over the surface of the dough, leaving a 1-inch border along the 30-inch side farthest away from you.
5. Sprinkle 2/3 cup of sugar over the butter layer, followed by the ground cinnamon.
6. Scatter the cherries.

7. Roll the dough into a log starting at the 30-inch side closest to you. Gently pull the dough toward you, then tuck and roll, and repeat, keeping it pretty tight as you go. Next, pinch the seams to seal.
8. Cut the rolls into (30) 1-inch slices. Place the rolls, cut side down, into the prepared pans.
9. Preheat oven to 375° F.
10. Let the rolls rise in a warm location for 30 to 40 minutes. Once risen, the unbaked rolls should be puffed and smooth. To ensure the rolls have risen properly, gently press the edge of a roll with a knuckle. If the dough does not quickly and completely fill back into the depression, the rolls are ready. Bake at 375° F until light golden brown, about 15 to 20 minutes.
11. Let cool while preparing the frosting.



TO MAKE THE FROSTING:

Whisk the frosting ingredients and blend until smooth. The frosting should be thick, but pourable. Generously drizzle over the warm rolls. Feel free to go little crazy and don't skimp on the frosting. Serve immediately.