

Christmas Rolls



PREP TIME
2 hours

COOK TIME
30 minutes

READY IN
3 hours



SERVINGS
12

FOREST
INGREDIENTS
Blueberry Jam

Ingredients

4-5 Cups all-purpose flour
1 pkg. active dry yeast
1 ¼ cups milk
¼ cup granulated sugar
¼ cup butter, melted
1 tsp salt
2 eggs, beaten
6 Tbsp butter, softened
1 jar (1 cup) blueberry jam

For the glaze:
2 cups powdered sugar
3-4 Tbsp milk

Steps

- Warm the milk on the stovetop on low. Pour into large mixing bowl. Add the yeast and sugar, stirring gently. Allow to rest for about 5 minutes for the yeast to soften and aerate.
- Stir in the melted butter and salt. Add the eggs.
- Slowly mix in the flour, adding one cup at a time. When mixture is moist begin kneading. Knead about 5 minutes until dough is smooth, adding additional flour if it is too sticky. The dough should clean itself off the sides of the bowl.
- Grease the bowl lightly with oil, butter or cooking spray. Place the dough inside, draping the top of the bowl with a clean dish towel or plastic wrap. Place in a warm

FOREST FRESH ALASKA

orange zest

spot for an hour or until the dough doubles in size.

- While the dough is rising, lightly grease a 13 X 9" baking dish.
- Preheat oven to 350 degrees.
- When the dough is doubled in size, punch down. Move to a lightly floured surface. Roll and gently stretch into a rectangular shape.
- Spoon the blueberry jam onto the dough, spreading evenly within a half inch of the edge of the rectangle.
- Roll the dough, sealing the edges. Slice into 1 ½" rolls. Arrange in prepared baking dish. Top each roll with a small amount of butter. Cover and let rise until doubled in size, about 30 minutes.
- Bake for 25-30 minutes until slightly browned.
- To make the glaze, place powdered sugar in a medium size mixing bowl. Slowly stir in milk, one tablespoon at a time, until mixture is a good drizzling consistency. Drizzle glaze over the rolls and garnish with fresh orange zest.

Notes

The blueberry jam is a fun twist on traditional cinnamon rolls. Feel free to swap out with other flavors that sound delicious. Try raspberry jam with lemon zest, salmonberry jam with a sprinkling of spruce tips.