

## Huckleberry Lemon Sweet Rolls

<http://userealbutter.com/2015/09/20/huckleberry-lemon-sweet-rolls-recipe/>  
from [this recipe](#)

### dough

3/4 cup whole milk  
1/4 cup water  
2 1/4 tsps active dry yeast  
1/4 cup sugar  
1/4 cup unsalted butter, melted  
1/2 tsp vanilla extract  
1 egg  
4 cups all-purpose flour  
1 tsp salt

extra butter for the pans  
2 tbsps butter, melted (to brush on before baking)

### filling

1/2 cup sugar  
zest of 2 large lemons  
1/4 cup unsalted butter, room temperature  
2 cups (about 11 oz.) fresh huckleberries (or blueberries)

### frosting

1/4 cup cream cheese, room temperature  
1 tbsp butter, room temperature  
1 1/4 cups powdered sugar  
1/2 tsp vanilla extract  
1 tbsp lemon juice

**Make the dough:** Warm the milk and water to 115°F. Sprinkle the yeast and 1 teaspoon of the sugar over the warm liquid and let sit for a few minutes. Add the melted butter, vanilla extract, and egg to the liquid. Combine the remaining sugar with the flour and salt in the bowl of a stand mixer fitted with the dough hook. Pour the liquid into the dry mixture and mix on medium speed for 5-7 minutes until the dough is smooth. Lightly grease a large bowl with an unflavored vegetable oil. Form the dough into a ball and place it in the bowl. Flip the dough over to oil the entire ball. Cover with plastic wrap and let rise in a warm place for 90 minutes until it has doubled in size. Butter a 9×13 inch baking pan or two 9-inch round pans.

**Make the rolls:** Mix the lemon zest and 1/2 cup of sugar together. Punch the dough down and roll it out on a lightly floured surface into a 16×9 inch rectangle. Spread the 1/4 cup of softened butter over the dough leaving a 1/2-inch margin at one of the long edges. Sprinkle the lemon sugar over the butter. Then sprinkle the huckleberries evenly over the the sugar. From the long edge with no margin, tightly roll the dough like a carpet. Pinch the edge to the roll to seal it. Cut the roll into 16 equal slices, placing each slice, cut-side down into the prepared baking pan(s). Cover the pan(s) with plastic and let rise in a warm place for 45 minutes until doubled in size.

Preheat oven to 350°F. Brush the tops of the rolls with melted butter and bake for 30 minutes or until golden. Let cool.

**Make the frosting:** While the rolls bake, cream the cream cheese and butter together in a mixer or by hand. Mix in the powdered sugar, vanilla extract, and lemon juice until uniform. Frost the rolls while warm. Makes 16 rolls.