

## Peach Pie Cinnamon Rolls

<http://userealbutter.com/2015/09/27/peach-pie-cinnamon-rolls-recipe/>  
based on [this recipe](#) and [this one](#)

### dough

1 1/4 cups whole milk  
2 1/4 tsps active dry yeast  
1/2 cup granulated sugar  
6 tbsps unsalted butter, softened  
2 eggs  
1 tbsp vanilla extract  
1 tsp salt  
5 cups all-purpose flour  
extra soft butter for the baking pans

### peach filling

4 cups peaches, skinned, pitted, and medium dice (about 4 large peaches)  
1/2 cup sugar  
1/4 tsp ground cinnamon  
1/8 tsp grated nutmeg (fresh will give a better flavor)  
1 tbsp lemon zest  
2 tbsps lemon juice  
1/2 tsp almond extract

### cinnamon filling

1/2 cup dark brown sugar  
3 tbsps ground cinnamon  
1/2 tsp grated nutmeg (fresh will give a better flavor)  
1 cup (2 sticks) unsalted butter, softened

### glaze

1 cup powdered sugar  
2 tbsps milk or water  
1/2 tsp vanilla extract  
1/4 tsp almond extract

**Make the dough:** Heat the milk in a small saucepan over low heat until it reaches a temperature between 100°F and 110°F. Pour the warmed milk into a mixing bowl of a stand mixer and sprinkle the yeast over the milk. Let the yeast stand for 5 minutes. Add the sugar, butter, eggs, vanilla, and salt to the milk. Beat with a paddle attachment until incorporated (it won't be completely smooth, but do the best you can). Stir in 1 cup of flour at a time. Switch to a dough hook attachment and knead the dough for 5 minutes on medium low speed or knead by hand for 7 minutes until the dough is smooth. Lightly grease a large bowl with an unflavored oil. Place the dough in the bowl and then flip the dough so it is greased on both sides. Cover the bowl with plastic wrap and let it rise for 2 hours in a warm place or until doubled in volume.

**Make the peach filling:** Stir the peaches and sugar together in a medium saucepan over high heat until it comes to a boil. Add the cinnamon, nutmeg, lemon zest, and lemon juice to the peaches. Let the mixture boil for about 30 minutes until the consistency is that of a syrupy jam. Stir in the almond extract. Set aside.

**Make the cinnamon filling:** Mix the dark brown sugar, cinnamon, and nutmeg in a small bowl. Set aside.

**Make the glaze:** Stir all of the ingredients together until smooth. Set aside (if a crust develops before using the glaze, just stir it again).

**Assemble and bake the rolls:** Butter the bottoms and sides of your baking pan or pans. You can do this in a 9×13-inch baking dish or two 9-inch round baking pans. If you don't have a large work surface, you can cut the dough in half and work in 2 batches, but these instructions are for the big kahuna. Roll the dough out on a lightly floured surface to 14×24 inches (for halves, do 14 x 12 inches). Spread the butter on the dough leaving a 1/2" clean margin on one of the 24-inch (12-inch for the half) edges. Sprinkle the cinnamon filling over the butter, then top with peach filling. Let the peach filling thin toward the clean margin because it piles up as you roll. Roll the dough up from the edge opposite the clean margin. Pinch the clean margin edge back onto the roll to seal it. Cut the roll into 24 equal pieces (or 12 if you are working in halves) and arrange them cut-side up in the baking pan(s). Cover with plastic wrap and let rise in a warm place for 45 minutes or until doubled.

Preheat the oven to 350°F and bake for 25-35 minutes (I baked for 40 minutes) until dark golden and the center is done, not mushy. Let cool for a few minutes, then invert the pan(s) onto a serving plate. Drizzle the glaze over the buns and serve warm. Makes 24 rolls.