

## Strawberry Cinnamon Rolls with Grand Marnier Cream Cheese Frosting

<http://userealbutter.com/2014/04/13/strawberry-cinnamon-rolls-recipe/>  
a mashup of [this recipe](#) and [this recipe](#)

### 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 large eggs  
1 tbsp vanilla extract  
1 tsp salt  
5 cups all-purpose flour

### filling

3 cups fresh strawberries, washed, hulled, and cut into medium dice  
1/2 cup granulated sugar  
1/2 cup dark brown sugar  
3 tbsps ground cinnamon  
1/2 tbsp ground nutmeg  
1/2 tbsp ground ginger  
1 cup unsalted butter, softened

### frosting

8 oz. cream cheese, softened  
1/4 cup unsalted butter, softened  
1 cup confectioner's sugar  
1 tsp vanilla extract  
pinch of salt  
2 oz. Grand Marnier (optional, but heck yeah!)

**Make the dough:** Heat the milk over low heat until it measures between 100 and 110°F. Pour the milk into the bowl of a stand mixer and sprinkle the yeast of the milk. Let sit for 5 minutes. Add the sugar, butter, eggs, vanilla extract, and salt to the milk. Beat with a whisk or paddle attachment until incorporated. Switch to paddle attachment if not already using, and stir in 1 cup of flour at a time until the dough is thick. Switch to a dough hook or turn the dough out onto a lightly floured work surface. Knead the dough until it becomes smooth (5 minutes with the dough hook or 7 minutes by hand). Lightly grease a large bowl with unflavored oil (vegetable oil, canola oil), and place the dough in the bowl. Flip the dough to coat the entire thing with oil. Cover the bowl tightly with plastic wrap and set in a warm location to rise for 2 hours or until the dough has doubled in size.

**Make the strawberry filling:** Place the diced strawberries and the 1/2 cup of granulated sugar in a medium saucepan over high heat. Stir to mix the sugar with the fruit. When the strawberries begin to boil, reduce the heat so the strawberries are simmering. Simmer for 30 minutes. It should have a consistency halfway between a syrup and jam. Turn off the heat and let cool. Mix the brown sugar, cinnamon, nutmeg, and ground ginger together in a medium bowl.

**Assemble the rolls:** Butter two 9×3 inch round pans (or a 9×13 inch rectangular baking pan). When the dough has risen to double its size, remove the dough from the bowl and set on a lightly-floured large work surface. Roll the dough out to a 14×24 inch rectangle (or if you have limited space, cut the dough into two equal halves and make a 14×12 inch rectangle with the first piece of dough, then proceed as directed but with only half the filling). Spread the softened cup of butter over the dough, leaving a small margin of a half inch at one of the long edges (so that you can seal the dough when you roll it up). Sprinkle the brown sugar spice mixture evenly over the butter. Place little dollops of strawberry filling evenly over the spices. It will bead and look like there won't be enough to spread, but don't worry – it will be fine. After a minute, start to gently spread the strawberry filling out with an icing spatula tapering off toward the margin end because it will pile up as you roll it and you'll have tons of strawberry at the end.

Starting at the long edge that does not have a half-inch margin, begin to roll the dough up. Because the piece is so long, you will need to roll a turn in the middle, then move to the left and roll and turn, then move to the right and roll a turn. Continue to do so until the entire thing is rolled up. Pinch the margin edge to the roll to seal it. It's okay if it's messy or doesn't seal all the way – we're just trying to keep it rolled up. Take a sharp knife and cut the roll into 24 equal slices. If you cut the dough into two halves, then cut your roll into 12 pieces and do it all over again with the second half. Arrange the slices, cut side up in the baking pan(s). Tuck any stray strawberries (there will be plenty) into the layers of the slices. Cover the pan(s) and let rise in a warm place for about 45 minutes or until the rolls have doubled in size.

**Make the icing:** Beat the cream cheese and butter together. Beat in the powdered sugar. Add the vanilla and salt and beat until incorporated. Add the Grand Marnier a tablespoon at a time, beating after each addition until blended.

Preheat the oven to 350°F. Bake the rolls for 25-35 minutes or until golden. You might want to place the pans on a baking sheet or foil to catch buttery drips during baking. Remove from oven. You can frost the rolls in the pan or invert a plate that is larger than the pan on top of the rolls and flip the pan and plate together so that the plate is on the bottom. Gently lift the pan off the plate and give it a slight jiggle to release the rolls. From here you can invert the rolls onto a serving plate or leave them upside down. Either way, they should be frosted and served warm. Makes 24 rolls.