

Blackberry Breakfast Rolls



Use this dough to make both cinnamon rolls and/ or sticky buns!

Dough Ingredients

- 4 oz. milk, scalded
- 1 ½ tsp. dry active yeast
- 5 oz. high gluten or bread flour
- 3 oz. soft butter
- 2 oz. granulated sugar
- .2 oz. salt
- 2 eggs
- 5 oz. high gluten or bread flour
- 2. tbsp. unsalted butter, melted
- 3 tbsp. granulated sugar
- 2 tsp. ground cinnamon
- 1-2 cups of fresh blackberries, cut in half if very large

Procedure

1. Combine milk, yeast, and 5 oz. of bread flour. Mix with a dough hook or firmly with a wooden spoon until combined. Cover bowl tightly with plastic wrap and place in a warm area. Let rest until double in volume.
2. Add to the bowl soft butter, sugar, salt, eggs, and 5 oz. bread flour. Mix until dough is smooth.
3. Turn dough out onto a lightly floured surface. Sprinkle a little flour on top. Roll out into a 2 foot by 1-foot rectangle.
4. Brush with melted butter. Mix together ground cinnamon and 3 tbsp. granulated sugar. Evenly sprinkle over dough. Evenly distribute blackberries over the top.
5. Roll up the dough. Starting on one side of the long edge, start rolling up, working your way down the down the dough. Work back and forth until rolled up. Don't pinch too tight.
6. When rolled up, cut log in half. Cut each piece in half again. Cut each chunk into 3 slices.

For Sticky Buns

1. Use two 8 or 9-inch pie plates or round cake pans.
2. Melt together 4 tbsp. unsalted butter, and 6 tbsp. light brown sugar, and distribute between each pan. Place 6 rolls in each pan.
3. Loosely cover with plastic wrap, and place in a warm area until the rolls are doubled in size.
4. Preheat oven to 375°F. Bake for 30-40 minutes until dough is baked through and a deep golden brown in color.
5. Remove from oven and let rest for 5 minutes. Turn out of the pan onto a plate. Eat while warm!
 - Yields approximately 2 dozen sticky buns

For Cinnamon Rolls

1. Place each cinnamon roll on a bake sheet that has been lined with a piece of parchment paper. You will need 2 bake sheets.
2. Loosely cover with plastic wrap, and place in a warm area until the rolls are doubled in size.
3. Brush each roll with egg wash (one egg beaten with 2 tbsp. milk or water)
4. Preheat oven to 375°F. Bake for 30-40 minutes until dough is baked through and a deep golden brown in color.
5. Remove from oven and let cool.
6. Mix together 2 cups powdered sugar and 1 tbsp. vanilla extract. Add just enough milk or cream to make an icing, approximately 1-2 tbsp. Drizzle over cinnamon rolls.
 - Yields approximately 2 dozen cinnamon rolls