

Strawberry Cinnamon Rolls

Makes about 18 rolls

For the dough:

6 1/4 cups all purpose flour (794 g/28 ounces)
2 teaspoons salt
6 tablespoons sugar
5 teaspoons instant yeast
2 cups + 2 tablespoons lukewarm milk
1/2 cup vegetable oil

For the filling:

1 1/2 cup strawberry jam
1 teaspoon cinnamon
4 cups sliced strawberries

For the glaze:

1 cup powdered sugar
1 teaspoon almond extract
1/4 teaspoon cinnamon
2-3 tablespoons milk

To make the dough, mix the yeast with the sugar and warm milk and let sit for about 5 minutes. Measure the flour into the bowl of your mixer, add in the yeast mixture and oil, and mix with the paddle until everything is incorporated. Add in the salt, switch to the dough hook, and mix on low speed until a smooth, tacky ball of dough forms. Transfer the dough to a greased bowl, cover it, and let it rise until doubled, about 1-2 hours.

When the dough is almost done rising, stir together the jam and cinnamon.

Preheat your oven to 350 degrees.

To assemble the rolls, divide the dough in half. Roll it out on a floured surface into a long rectangle, about 15x25 inches or so. The dough will be thin. Spread half of the jam mixture onto each rectangle. Sprinkle the strawberries on top. The berries won't cover the entire rectangle, but you want to make sure they're evenly spaced. Roll the dough up from the long side and then cut it into 2-inch pieces. Place the slices into greased cake pans, cut side down. Let sit for about 15 minutes to rise. Bake for 25-30 minutes until browned on top and cooked through.

After the rolls have finished baking, make the glaze by combining the powdered sugar, cinnamon, and almond extract. Add the milk, 1 tablespoon at a time, until the glaze is a pourable consistency. Pour over the cinnamon rolls and serve.

Dough recipe from Peter Reinhart's Artisan Breads Every Day

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