



RASPBERRY ROLLS

INGREDIENTS

dough:

1 batch breadstick or roll
dough*

filling:

3/4 C raspberry
preserves
1/4 C butter, softened

frosting:

1/2 C margarine or
butter, softened
2 oz cream cheese,
softened
1/2 t vanilla
3 C powdered sugar
5 T milk
1 t raspberry preserves

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INSTRUCTIONS

Preheat oven to 350 degrees. Mix and knead roll or breadstick dough and let rise for 1 hour as directed in recipe.* Roll dough out on a floured surface to a 12x18 inch rectangle. Mix softened butter with raspberry preserves; spread across dough. Roll dough into a log and divide into 16 equal pieces (12 go into a greased 9x13 pan and 4 go into another smaller baking dish). Let rise 20-30 min until puffed and just touching. Bake 20-25 minutes until golden brown and cooked through. Let cool for about 15 minutes before topping with frosting. (For frosting, simply beat all ingredients together.)

Photos of the process can be found at:

<http://www.itsalwaysautumn.com/2014/02/14/amazing-homemade-raspberry-rolls-recipe.html>

*Breadstick recipe can be found at:

<http://www.itsalwaysautumn.com/2014/01/08/better-olive-garden-garlic-breadsticks-recipe.html>