



Strawberry Cheesecake Rolls



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Introduction

Strawberry Cheesecake Rolls

These delightful rolls combine fluffy dough, a rich cheesecake filling, and fresh strawberries for a perfect breakfast or brunch treat! Soft, sweet, and packed with flavor, they are sure to impress family and friends alike.

Detailed Ingredients with measures

For the Dough:

- 1 cup warm milk (about 110°F)
- 2 1/4 teaspoons active dry yeast (1 packet)
- 1/4 cup granulated sugar
- 1/4 cup unsalted butter, melted
- 1 teaspoon salt
- 2 large eggs
- 4 cups all-purpose flour

For the Filling:

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 2 teaspoons ground cinnamon
- 1 cup fresh strawberries, diced
- 8 oz cream cheese, softened
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract

For the Glaze:

1 cup powdered sugar

2-3 tablespoons milk

1 teaspoon vanilla extract

Optional: 1/4 cup strawberry jam for extra flavor

Prep Time

Preparation time for the rolls is approximately 1 hour, including the first rise of the dough and preparation of the filling.

Cook Time, Total Time, Yield

Cook Time: 25-30 minutes

Total Time: Approximately 1 hour 30 minutes

Yield: 12 rolls

These Strawberry Cheesecake Rolls are sure to be a hit at any gathering! Enjoy them warm with a drizzle of glaze for the ultimate treat.



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Detailed Directions and Instructions

1. Prepare the Dough:

In a bowl, activate the yeast by mixing it with warm milk and 1/4 cup of sugar. Let it sit until frothy, about 5-10 minutes.

Add the melted butter, salt, eggs, and 2 cups of flour to the yeast mixture. Mix well.

Gradually add the remaining flour, kneading the dough until it is smooth and elastic, about 5-7 minutes.

Place the dough in a greased bowl, cover it, and let it rise in a warm place for about 1 hour, or until doubled in size.

See also [Ultimate Beef and Barley Soup](#)

2. Prepare the Filling:

In a small bowl, mix the softened butter, sugar, and cinnamon for the filling. Set aside.

In another bowl, beat the softened cream cheese with powdered sugar and vanilla extract until smooth.

3. Assemble the Rolls:

Once the dough has risen, roll it out on a floured surface into a large rectangle approximately 16×12 inches.

Spread the cinnamon butter mixture over the dough, followed by the cream cheese mixture.

Sprinkle the diced strawberries evenly on top.

Roll the dough tightly into a log and cut it into 12 slices.

4. Final Rise and Bake:

Place the slices in a greased 9×13 inch baking dish. Cover and let them rise for an additional 30 minutes.

Preheat the oven to 350F (175C). Bake the rolls for 25-30 minutes, or until golden brown.

5. Prepare the Glaze:

In a bowl, mix together the powdered sugar, milk, and vanilla extract. If desired, stir in strawberry jam for extra flavor.

6. Serve:

Drizzle the glaze over the warm rolls before serving. Enjoy!

Notes

Make sure the milk is warm, about 110°F, for the yeast to activate properly.

Ensure all ingredients, especially the cream cheese, are at room temperature for easier mixing.

For best results, roll the dough evenly to ensure uniform baking.

If you prefer a stronger strawberry flavor, feel free to add more diced strawberries to the filling.

Keep any leftover rolls covered at room temperature. They can be reheated in the microwave for a few seconds to regain softness.



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Cook Techniques

Activating Yeast

To activate yeast, mix it with warm liquid (about 110F). The mixture should sit for 5-10 minutes until frothy, indicating that the yeast is alive and ready to use.

See also [Homemade Cinnamon Rolls](#)

Kneading Dough

Kneading is essential for developing gluten, which gives bread its structure. Knead the dough for 5-7 minutes until it becomes smooth and elastic.

First Rise

Allow the dough to rise in a warm environment until it doubles in size. This can take about 1 hour. Covering the dough helps retain moisture.

Rolling Dough

When rolling out dough, ensure a floured surface to prevent sticking. Roll it into a rectangular shape to evenly distribute the filling.

Assembling Rolls

Spread the filling evenly over the dough before rolling it tightly to create even layers. This helps achieve a beautiful spiral in the finished rolls.

Final Rise

After cutting the rolls, let them rise again for about 30 minutes. This second rise enhances the fluffiness of the rolls.

Baking

Bake the rolls in a preheated oven at 350F (175C) until golden brown. Keep an eye on them towards the end of the baking time to avoid over-baking.

Glazing

Prepare the glaze by mixing powdered sugar with milk and vanilla extract. Drizzle it over the warm rolls for added sweetness and flavor.

FAQ

Can I use frozen strawberries instead of fresh?

Yes, you can use frozen strawberries, but make sure to thaw and drain them first to avoid excess moisture.

Can I make the dough in advance?

Absolutely! You can prepare the dough, let it rise, and then refrigerate it overnight. Bring it back to room temperature before rolling out.

What if my rolls are overbaked?

If your rolls are overbaked, they may be dry. To prevent this, monitor them closely during the last few minutes of baking.

Can I add other fruits to the filling?

Yes, you can experiment with other fruits like blueberries or raspberries. Just make sure to adjust the sugar if the fruit is tart.

See also [Easy Cherry Pie Bites](#)

How should I store leftovers?

Store leftover rolls in an airtight container at room temperature for up to 2 days or refrigerate for up to a week. Reheat in the microwave for a few seconds before serving.



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Conclusion

Strawberry Cheesecake Rolls are a delightful combination of flavors and textures, making them the perfect treat for breakfast or brunch. The fluffy dough pairs perfectly with the rich cheesecake filling and fresh strawberries, creating a deliciously satisfying experience. These rolls are not only a feast for the taste buds but also a wonderful way to impress family and friends at your next gathering. Enjoy them warm with a sweet glaze for a truly delectable treat that everyone will love!

More Recipes Suggestions and Combination

Blueberry Cream Cheese Rolls

Replace the strawberries with fresh blueberries and follow the same filling and dough instructions for a fruity twist!

Cinnamon Roll Cheesecake Bites

Use the same dough and filling method, but instead of rolling them up, create small bites for a fun dessert option.

Pineapple Coconut Rolls

Mix diced pineapple and shredded coconut into the cheesecake filling for a tropical spin on the classic roll.

Raspberry Almond Rolls

Substitute strawberries with raspberries and add a touch of almond extract to the cream cheese filling for a nutty flavor.

Peach Pie Rolls

Incorporate diced peaches into the filling and throw in a pinch of nutmeg for an extra hint of warmth and sweetness.

Nutella Strawberry Rolls

Spread a layer of Nutella over the dough before adding the cheesecake filling and strawberries for a chocolatey indulgence.



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