



Peaches 'n Cream Cinnamon Rolls

Bake it two ways – giant, fluffy buns or a smaller pull-apart size

- 2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1/4-ounce packet quick rise dry instant yeast
or Red Star Platinum Superior Baking Yeast
- 1/2 cup unsweetened almond milk
- 1/4 cup orange juice
- 4 Tablespoons granulated sugar
- 4 Tablespoons unsalted butter
- 1/2 teaspoon salt
- 2 eggs
- 1-1/2 teaspoons orange zest
- 1-3/4 cups all-purpose flour or as needed

Cinnamon Spice Filling:

1/2 cup firmly packed brown sugar
3-1/2 Tablespoons all-purpose flour
1 Tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
6 Tablespoons unsalted butter, room temperature
2 to 3 fresh peaches, skinned, pitted, fine chopped

Sweet Cream Glaze:

2 ounces cream cheese
6 Tablespoons confectioners' sugar
1 teaspoon almond extract
1 to 2 teaspoon orange juice as needed
2 to 3 Tablespoons sliced toasted almonds

Preheat oven to 375 degrees F. Oil 10 to 12-inch Cast Iron Frying Pan; set aside.

Prepare the Dough: In a mixer, combine 2 cups flour and cinnamon with dry yeast. In small microwave safe container, heat almond milk, orange juice, sugar, and butter until 120 to 130 degrees F. Pour into flour mixture; beat to combine. Add salt and eggs, one at a time; then add orange zest and remaining flour. Mix or knead until dough pulls away from bowl; dough will be smooth. Cover; let rest 10 minutes. If using Red Star Platinum Superior Baking Yeast, you can form them into rolls at this point or using traditional yeast, follow the "*double rise*" direction below.

Double Rise Direction: Lightly spray large bowl with oil; place dough inside; cover with towel; place in warm place until dough doubles in size, about 1 hour.

Prepare Filling: Make the cinnamon filling by combine brown sugar, flour, cinnamon, nutmeg, and ginger. With pastry blender, mash butter into dry ingredients. Stir until smooth mixture forms.

Prepare Rolls and Rise Again: Roll doubled dough on lightly floured surface into a 16x14 rectangle; spread with cinnamon filling; sprinkle with chopped peaches. Roll up loosely into a log shape; cut into 8 two-inch

slices. Place into prepared Cast Iron pan; cover with towel; set aside in warm place to rise again for about 45 minutes to 1 hour.

Bake Rolls: Bake in preheated 350-degree F oven for 25 to 30 minutes or golden brown. Remove from oven; set aside to cool.

Prepare Glaze: In a small bowl, combine cream cheese, confectioners' sugar, almond extract, and orange juice. Drizzle and brush glaze over hot rolls; sprinkle the top of rolls with sliced almonds.

Yield: 8 large rolls or 16 pull-apart rolls (See Cook's Note)

Recipe Inspired by: Fairmont Hotel in Dallas, Texas

Cook's Note: If you want to make pull-apart smaller rolls, cut into 16 slices instead of 8 slices; arrange and bake in a greased pizza pan. Notice what yeast you are using. If using Red Star Platinum Superior Baking Yeast, you can form it into rolls after the 10-minute resting or let it raise like traditional rolls.

About the Recipe: Old fashioned warm cinnamon rolls smell wonderful and taste delicious. What a wonderful comfort food! This recipe adds that summertime favorite of peaches with cream and crunchy toasted sliced almonds. They are easy to mix up and slowly rise into large delicious swirls of cinnamon flavor that are perfect for breakfast or that teatime snack.

