



## **Warm Ginger Pear Cinnamon Rolls**

*Sweet fall spices flavor ripe pear rolls glazed with cream cheese frosting*

### **Dough:**

4-1/4 to 4-1/2 cups all-purpose flour, divided  
1/4-ounce packet Premium Dry Yeast  
1/2 cup unsalted butter  
1 cup unsweetened almond milk  
1/3 cup granulated sugar  
1/4 teaspoon (each) ground ginger; nutmeg  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
2 large eggs  
1 teaspoon almond extract

### **Cinnamon Pear Filling:**

3/4 cup light brown sugar

1/4 cup all-purpose flour  
2 to 3 teaspoons ground cinnamon  
1/4 teaspoon ground nutmeg  
1 teaspoon minced candied ginger  
1/2 cup cold butter; cut into chunks  
1/4 cup shredded ripe pears (core and seeds removed)  
1/3 cup sliced almonds, fine chopped

### **Almond Cream Cheese Frosting Glaze**

3 ounces cream cheese, softened  
3 Tablespoons unsalted butter, softened  
1-1/2 to 1-2/3 cups confectioners' sugar  
1 teaspoon unsweetened almond milk  
1/4 to 1/2 teaspoon almond extract  
**Sprinkle with:** 1/2 cup sliced almonds or as needed

**Prepare Bread Dough:** Place 2-1/2 cups flour in mixing bowl fitted with a dough hook or paddle attachment, stir in yeast; set aside.

**Mixing Dough:** In a medium saucepan, melt the butter; stir in milk; cook on medium heat until 120 degrees F. Pour into mixing bowl; mix to combine about 30 seconds; scrape down sides of bowl. Add sugar, ginger, nutmeg, cinnamon, salt, eggs, and almond extract; beat on low speed to combine ingredients. Add remaining flour, a little at a time to form a soft but not sticky dough. It will form a ball and scrape the sides of the mixing bowl clean. Do not add more flour than is needed.

**First Raising Dough:** Form dough into a ball; place in greased bowl; turn dough to coat both sides; cover bowl with a dish towel or plastic wrap; place in warm place for about 45 minutes or puffy.

**Prepare Cinnamon Pear Filling:** In a medium bowl, combine ingredients except the pears and fine chopped almonds until smooth; stir in shredded pears.

**Roll Dough into Log:** Once dough has doubled, place it on lightly floured surface; roll it out into 16x14 inch rectangle. Spread filling over dough leaving 1/4 inch edge exposed; sprinkle fine chopped almonds over pears. Starting with the 16-inch side of dough; roll up jelly roll style into a log shape; seal edges. With serrated knife, cut into about 14 rolls.

**Arrange Rolls into Pans:** Using two greased and parchment or silicone lined 10 to 12-inch round cast iron pans; arrange 7 rolls, cut side down, in each pan. Cover loosely with plastic wrap, set aside to rise for about 45 minutes or puffy. Preheat oven to 350 degrees F.

**Bake Rolls:** After rolls are proofed, bake in preheated oven for 25 to 30 minutes or golden brown. Let cool in pan until warm, about 20 minutes. Carefully, turn pans over; remove rolls. Place separated rolls on cooling rack upside down. Cool until warm.

**Prepare Almond Frosting Glaze:** In mixing bowl, beat frosting ingredients until well mixed and smooth consistency. Frost warm rolls; sprinkle sliced almonds on top of each roll as desired.

Yield: 14 to 16 large rolls

**Cook's Note:** These rolls can also be baked on a greased cookie sheet in place of round pans. They will spread and resemble Danish Pastry Rolls.

**About the Recipe:** Cinnamon rolls are always popular to serve for breakfast, brunch, or even as a dessert. These tender rolls are flavored with almond and sweet fall spices. Tender pears are shredded and add moisture to the filling. When the rolls are turned over, they will have a crispy caramelized bottom. Swirl a dollop of cream cheese frosting over the top and add some crunchy sliced almonds.