

Cherry Almond Sweet Rolls

Author: Dev Amadeo

Original recipe and notes at www.devamadeo.com



Details:

Yield: 14 to 16 cookies

Total time: 30 minutes

Active time: 10 minutes to make the cherry compote, 5 minutes to make the cookie dough.

Baking time: 10 minutes

Equipment: Large mixing bowl, baking tray, parchment paper, cookie scooper

My Prep:

Ingredients:

Cherry Compote:

- Cold water - $\frac{1}{4}$ cup, 62g
- Cornstarch - 1 TBSP, 10g
- Lemon juice - 2 TBSP/28g
- Cherries, whole and pitted - 2 cup, 400g
- Natural granulated sugar (cane sugar) - 4 TBSP, 56g

Almond cream:

- Butter, softened - 12 TBSP, 171g
- Natural granulated sugar - $\frac{3}{4}$ cup + 2 TBSP, 170g
- Large eggs - 3, 164g
- Almond meal (or almond flour) - $1\frac{3}{4}$ cup, 175g

Steps:

Cherry Compote:

Mix the $\frac{1}{4}$ cup/62g of cold water and the 1 tablespoon/10g of cornstarch until dissolved. If using frozen cherries, combine the 2 tablespoon/28g of lemon juice with these.

Add the previous mixture to a small pot. Place in the 2 cup/400g of cherries, the lemon juice (if you haven't added in the step before) and the 4 tablespoons/56g of sugar. Gently mix and let it boil, then cook for 5 extra minutes, until you see the fruit is breaking and the liquid is thickening. Retire from heat and let it cool.

After cooled down, use an immersion blender to break down the fruit until smooth. Very small pieces of fruit is ok.

- Fine sea salt - a pinch
- All-purpose flour - 1 TBSP, 8g
- Almond extract - $\frac{1}{2}$ Tsp

Sweet dough:

- Unbleached all-purpose flour - 2 cups, 290g
- Unbleached bread flour - 2 cups, 290g
- Water - $\frac{1}{2}$ cup, 118g
- Butter - 8 TBSP, 113.5g, melted and cooled down, plus 4 TBSP, softened
- Buttermilk, at room temperature - $\frac{3}{4}$ cup, about 182g
- Fine sea salt - 1 Tsp, 6g
- Eggs, large and preferably organic and cage free - 2
- Natural granulated sugar - $\frac{1}{2}$ cup, 105g
- Instant yeast - 1 packet, 11 g
- Vanilla extract - $\frac{1}{2}$ Tsp
- Coconut milk or heavy cream - about $\frac{1}{4}$ cup, 60g
- Vegetable oil for greasing the bowl

Cherry icing:

- Confectioner's sugar - 2 cups, 245g, sifted
- Cherry compote - a few drops or 1 teaspoon
- Water - as needed

My recipe highlights:

Almond cream:

Beat the 12 TBSP/171g of butter with the $\frac{3}{4}$ cup + 2 tablespoons/170g of granulated sugar in medium speed with a stand mixer (#4 in the Kitchen Aid) or an electric hand mixer until a smooth and grainy paste forms. Add eggs, one at a time and mixing a bit to incorporate between additions.

Sift over the bowl the 1 $\frac{3}{4}$ cup/175g of almond meal, the pinch of salt and the tablespoon/8g of flour (or just mix the dry ingredients for a few minutes with a hand whisk). Add the $\frac{1}{2}$ teaspoon of almond extract. Mix to combine well. Set aside.

(If doing in advance, cover it with a plastic paper pressed directly over the cream and store in the fridge. It should be good for 1 day.)

Sweet dough:

In a large bowl mix the 2 cups/290g of all purpose flour with the 2 cups/290g of bread flour.

In a measuring cup mix $\frac{1}{2}$ /118g of water with about 3 tablespoons of the flour mixture. Heat in the microwave until you have a smooth pudding-like paste. Start with two 15-second intervals and keep heating in 10-second intervals if necessary to prevent scorching the mixture. Set aside to cool down.

With a paper towel oil with vegetable oil the inside of a large bowl.

In a mixing bowl pour the 8 tablespoons/113.5g of melted butter, the $\frac{3}{4}$ cup/182g of buttermilk and mix the teaspoon/6g of fine sea salt. Add the 2 eggs, the $\frac{1}{2}$ cup/105g of sugar, the packet/11g of instant yeast, the $\frac{1}{2}$ teaspoon of vanilla extract and the cooled down sponge. Mix using the whisk attachment.

Pour about 3 cups of the flour and mix until combined. Switch to the hook attachment and add the remaining flour. Knead in medium-slow speed (#2 in the Kitchen Aid) for 10 minutes. Dough should not stick to the walls but it will stick to the bottom. Transfer to oiled bowl.

Cover with plastic wrap and loosely wrap bowl with a puffy kitchen towel or throw blanket. Place in a warm area of your home where there is no air draft (I place it in my nightstand besides my bed and close the door). Let the dough rise and double in size, about 1 $\frac{1}{2}$ to 2 hours depending on your home

While the dough is rising make the almond cream and or cherry compote if not doing ahead

Stretching and making the rolls:

Grease a 9" round or squared baking dish. When the dough is ready, dust with enough flour a clean flat surface. Punch the dough (it will deflate) and turn it out over the surface. Dust flour over your rolling pin and over the dough, it should never feel sticky to the touch. Using your hands (you may dust and rub some flour into them as well) stretch the dough into a rectangle as much as you can. Then roll it into a rectangle of approximately 20" x 18", dusting more flour on your rolling pin and over the dough as needed.

Spread a semi-thick layer of the almond cream and then spread a semi-thick layer of the cherry compote on top.

Working from the longest side, pull up the dough and roll into a log as tight as you can. I like to pull up the dough and kind of drop it over it instead of rolling in a pushing-forward motion. Pinch the seam at the end and, if it isn't already, accommodate it below the log. Using a piece of dental floss or a very sharp knife cut 1 1/2" rolls.

Transfer each roll to the greased prepared baking tray or dish, leaving some space between them. Loosely cover with plastic paper again or a kitchen towel. Wrap again with a piece of thick cloth and put them to rise until puffy and almost doubled in size, about 30 minutes. (Note: if you see bubbles forming on the surface of the dough, they could be over proofing and you should bake immediately.)

When approaching the last 20 minutes of proofing, preheat oven to 400°.

When the rolls are ready to be baked, pour a bit of coconut milk or cream cheese through the open spaces between the rolls. Swirl the pan to make sure the cream is well distributed.

Place rolls in the preheated oven. Drop temperature to 350°. Bake for 15 to 18 minutes, until top is golden brown and the center looks matte and not shiny. If the rolls still look a bit raw but they're turning too dark brown, cover with aluminum foil during the last 5 minutes of baking. Try to not bake over 20 minutes. They will still keep cooking a bit after you take them out.

If making the day before:

Take out rolls and let them cool down completely (let the oven cool down completely as well). After that, let the cooled down rolls in the cooled down oven, covered with a kitchen towel.

The next morning take the rolls out of the oven and preheat it at 300°.

Place rolls in the oven (or just the rolls you are going to eat) and warm them for about 7 to 10 minutes. Pour glaze over rolls.

Rolls with cream cheese icing should be in a dry cool place for up to 3 days.

Cherry icing:

Mix the 2 cups/245g of confectioner's sugar with some drops of the cherry icing and add about a teaspoon of water and mix. Depending on your desired color, add a few more drops of the cherry compote or water. Keep adding bits of liquid until you have the desired consistency. If it gets too runny, add more confectioner's sugar.

Extra notes:

Take a snap and tag me!! @devamadeo

