



Raspberry Sweet Rolls



Frosting:

8 oz. cream cheese, softened
½ c butter, softened
2 c powdered sugar
1/8 t lemon zest

Dough:

2 pkg. or 4½ t yeast
1 c + 1 t sugar
6 T shortening
1 T salt
9 c flour
2 eggs, beaten

Filling:

½ c butter, softened
½ c brown sugar
3½ c frozen raspberries
1/3 c sugar
1/8 t lemon zest
1½ t cornstarch

In small bowl whisk yeast and 1 teaspoon sugar into 1 cup lukewarm water and let rest five minutes. Meanwhile in mixer bowl add 2 cups hot water, 1 cup sugar, shortening, and salt. Beat for 30 seconds. Let cool to lukewarm. Stir in 2 cups flour and mix until smooth. Add yeast mixture and mix until well combined. Add beaten eggs and mix again until combined. Gradually add remaining flour and mix until dough is smooth and pulling away from sides of bowl. Place dough in oiled bowl and cover with oiled plastic wrap and let sit until dough doubles in size, approximately 30 minutes.

Grease two 9 x 13 pans. Divide dough in half. Working on lightly floured surface roll one section of dough in rectangle. Spread dough with softened butter. Sprinkle with brown sugar. In medium bowl combine frozen raspberries, sugar, cornstarch, and lemon zest. Sprinkle half of the raspberry mixture over dough. Roll dough into log, sealing edges. Using kitchen twine cut 12 rolls and place in greased pan. Repeat steps with remaining dough, butter, brown sugar, and raspberry mixture. Cover with oiled saran wrap and let rise until double in size, about one hour. Bake at 350°F for 25-32 minutes or until golden brown. Cool on wire rack for 5 minutes. Meanwhile make frosting by beating butter and cream cheese in medium bowl. Mix in zest. Gradually beat in powdered sugar until smooth. Spread on rolls.