



CONCORD GRAPE SWEET ROLLS



SERVES: 10-12 | PREP TIME: 20M | COOK TIME: 25M

VEGETARIAN

INGREDIENTS:

For the Rolls:

- 1 ½ Cups All Purpose Flour
- 1 Cup Whole Wheat Pastry Flour
- 2 Tbsp Granulated Sugar
- 1 ½ Tsp Baking Powder
- ½ Tsp Baking Soda
- ½ Tsp Salt
- 1 ¼ Cups Buttermilk
- 1 Tbsp Plain Non-Fat Greek Yogurt
- ½ Tbsp Vanilla Extract

For the Filling:

- 1 Cup Crofter's Organic Premium Concord Grape Fruit Spread
- 2 Tbsp Coconut Sugar
- 2 Tbsp Lemon Juice
- 1 ½ Tbsp Cornstarch
- ½ Tsp Vanilla Extract

For the Glaze:

- 2 Tbsp Low Fat Cream Cheese
- 2 Tbsp Buttermilk
- 1 Tsp Vanilla Extract
- 1 Cup Powdered Sugar

DIRECTIONS:

1. Preheat oven to 425F. Spray or grease a 10"-12" cast iron skillet and set aside.
2. For the Filling: In a small saucepan pan combine Crofter's Organic Premium Concord Grape Fruit Spread and coconut sugar on low heat. In a separate small bowl, whisk together the lemon juice, cornstarch, and vanilla extract. Pour into the concord grape mixture. Mix well for 3-5 minutes until filling becomes thick. Remove from heat and let cool.
3. For the Rolls: Combine all of the dry ingredients in a large bowl and whisk. In a separate bowl, combine all of the wet ingredients and whisk. Add the wet ingredients to the dry ingredients. Mix using a rubber spatula.
4. Next, dump the dough out and knead until smooth. Flour a work surface and stretch or roll the dough out in to a 12" x 9" rectangle and spread the grape filling mixture over top, leaving a small space around the edge. From the long side, roll the dough into a tight log shape. Once tightly rolled, seal the edges.
5. Next, cut the log in to 8-12 slices and place into the prepared skillet. Brush the top of the rolls with butter and bake for 20-25 minutes (until golden brown).
6. For the Glaze: Combine all glaze ingredients in a bowl and whisk until thick and smooth.
7. Once ready, remove rolls from the oven and drizzle glaze on top. Serve warm.