



Noreen's Kitchen

Cranberry Pecan Sweet Potato Rolls

Ingredients

1 cup milk, slightly warmed	1/2 teaspoon ground ginger
1 1/2 tablespoons instant yeast	1/2 teaspoon allspice
4 tablespoons butter, softened	1/4 teaspoon nutmeg
1/4 cup granulated sugar	1/2 cup dried cranberries
1/4 cup orange marmalade	1/2 cup pecans, chopped
1 teaspoon salt	
2 large eggs	Glaze:
2 cups cooked, mashed sweet potato	1/4 cup honey
5 to 6 cups All-Purpose Flour	1/4 cup butter
1 teaspoon cinnamon	
1/2 teaspoon cloves	

Step by Step Instructions

Place milk, yeast, sugar, marmalade, sweet potato and eggs in the bowl of a stand mixer. Blend together well.

Add spices, and all but 1 cup of flour to the bowl along with the salt. Knead with dough hooks until a ball forms and nothing is sticking to the sides of the bowl. Add more flour if needed to achieve the proper consistency.

Add cranberries and pecans and knead for 3 minutes in the machine. If you are kneading by hand, knead for 10 to 15 minutes on a lightly floured surface until there is only slight stickiness and the dough no longer sticks to the board.

Place in an oiled bowl and allow to rise in a warm place for at least an hour or until doubled in size.

divide rolls into 24 pieces approximately 3 ounces each.

Place rolls into two 9 x 13 inch baking pans that have been prepared with cooking oil spray.

Cover with a lint free towel or parchment and allow to rise for 30 minutes or until doubled in size.

Preheat oven to 350 degrees.

Bake rolls for 20 to 25 minutes. When rolls are golden brown on top and sound hollow when tapped, they are ready to remove from the oven.

Melt honey and butter together. Brush over hot rolls directly out of the oven.

Allow rolls to cool completely before serving.

ENJOY!