

Black Forest Rolls



Rolls

- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 1 (3.9 ounce) package instant chocolate pudding mix
- 1/3 cup packed brown sugar
- 1 tablespoon baking powder
- 2 eggs, beaten
- 1 1/2 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

Filling

- 1/2 cup packed brown sugar
- 1 tablespoon cocoa powder
- 1 (21 ounce) can cherry pie filling
- 1/4 cup miniature semi-sweet chocolate chips

Frosting

- 1 (8 ounce) package cream cheese, softened
- 4 tablespoons butter or non-dairy margarine, softened
- 1 teaspoon vanilla extract
- 2 cups powdered sugar
- Chocolate shavings, or miniature semi-sweet chocolate chips

In a large mixing bowl, combine Yummee Yummee Breads mix, yeast, pudding mix, brown sugar, and baking powder. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the [Rolling Mix](#) suggestion, lightly flour a silicone mat. Add a small amount of cocoa powder to rolling mix to prevent white flour from showing on baked rolls. Gently roll dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 20 x 12 inch rectangle.

In a small bowl, combine brown sugar and cocoa powder. Mix well. Spread pie filling over dough leaving 1/2 inch on one long side of rectangle. Sprinkle with chocolate chips and cocoa powder mixture.

Gradually lift and roll dough into a jellyroll shape. When roll is completed, crimp and seal edge. Cut into 1 1/2 inch or larger rolls using floured unflavored dental floss. Slide floss under roll and bring sides up. Crisscross floss and pull strings taut to cut into rolls. Place rolls cut side down into a greased 13 x 9 inch baking pan. Cover with plastic wrap and allow rolls to rise in a warm place for about 40 minutes, or until rolls are just touching. Use the [Quick Rise Method](#).

Bake at 350 degrees for 25 minutes, or until lightly browned. Cool in pan on a wire rack for 5 minutes.

In a microwave-safe bowl, heat cream cheese and butter for 45 seconds, or until soft enough to stir with a fork. Add vanilla and mix well. Add powdered sugar to cream cheese mixture and mix well. Spread over warm rolls. Garnish with chocolate shavings.

Makes 12 rolls

Cook's Note: *Electric mixer required.* Microwave frosting was tested in a 700 watt microwave oven with a turntable. To make a drizzle, combine 3/4 cup powdered sugar and 2 to 4 teaspoons half and half cream. Mix well and drizzle over warm rolls.