

## Candy Cane Breakfast Rolls



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### Rolls

- 1 1/2 cups water
- 1 1/2 cups chopped dried cranberries
- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon ground nutmeg
- 2/3 cup finely chopped pecans
- 2 eggs, beaten
- 1 1/4 cups rice milk or milk
- 1/4 cup canola oil or 4 tablespoons butter
- 1/4 cup orange blossom honey

### Drizzle

- 1 cup powdered sugar
- 1 1/2 teaspoons rice milk or half and half cream
- 1/4 teaspoon vanilla extract

**In a small microwave safe bowl or cup**, heat water for 1 minute. Remove water from microwave and add cranberries. Allow cranberries to sit for 10 minutes and drain.

**In a large mixing bowl**, combine Yumee Yumee Breads mix, yeast, cardamom, and nutmeg. Mix well. Add rehydrated cranberries and pecans to dry ingredients. Toss to coat with dry ingredients.

**In a small saucepan**, combine eggs, milk, oil, and honey. 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 bread mixture on medium speed for 3 minutes.

**Transfer** batter to an ungreased piping bag fitted with a large coupler. Pipe batter into candy cane shapes on a greased baking sheet. Use a greased table knife to separate dough from piping bag after each roll is complete. Do not cover. Allow rolls to rise on counter top for 10 minutes. Use the [Quick Rise Method](#) for an additional 5 to 7 minutes.

**Bake** at 350 degrees for 14 to 16 minutes, or until rolls are golden brown. Remove rolls from pan and cool on a wire rack.

**Combine** powdered sugar, vanilla, and rice milk in a small bowl. Mix well and drizzle over cooled rolls.

**Makes** 12 to 14 Candy Cane Rolls

**Cook's Note:** *Electric mixer required.* Rolls may be shaped by hand. Use the Rolling Mix suggestion and lightly flour a silicone mat. Roll dough in flour and shape into candy canes. Proceed as directed in recipe.