

## Maple Bacon Rolls



### Rolls

- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 1 (3.4 ounce) package instant vanilla pudding mix
- 1/3 cup packed brown sugar
- 1 tablespoon baking powder
- 1/4 teaspoon ground cardamom
- 2 eggs, beaten
- 1 1/2 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

### Filling

- 3 tablespoons butter or non-dairy margarine, melted
- 1/2 cup packed brown sugar
- 1/2 cup finely chopped pecans
- 2 teaspoons ground cinnamon
- 8 slices crisp cooked bacon, crumbled

### Maple Cream Cheese Frosting

- 1 (8 ounce) package cream cheese, softened
- 4 tablespoons butter or non-dairy margarine, softened
- 1/4 teaspoon maple flavoring
- 2 cups powdered sugar
- 3 to 4 slices crisp cooked bacon, crumbled

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

**Brush** melted butter over dough leaving 1/2 inch on one long side of rectangle. Combine brown sugar, pecans, and cinnamon, sprinkle evenly over dough. Sprinkle with crumbled bacon.

**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 20 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 flavoring and mix well. Add powdered sugar to cream cheese mixture and mix well. Spread over warm rolls. Garnish with additional crumbled bacon

**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. This recipe requires 1 (12 ounce) package bacon.