

## Orange Cream Cheese Swirls



### Rolls

- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 1/3 cup granulated sugar
- 1/4 teaspoon ground cardamom
- 3 eggs, beaten
- 1 cup milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

### Filling

- 1 (8 ounce) package cream cheese
- 1/2 cup granulated sugar
- 1/2 teaspoon orange extract
- 1/4 cup granulated sugar

### Drizzle

- 2 tablespoons butter, melted
- 2 tablespoons half and half cream
- 1/2 teaspoon orange extract
- 1 cup powdered sugar

**In a large mixing bowl**, combine Yumee Yumee Breads mix, yeast, sugar, 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 16 x 12 inch rectangle.

**In a small microwave safe bowl**, heat cream cheese in microwave for 40 to 45 seconds, or until soft. Add 1/2 cup sugar and orange extract. Mix well. Spread cream cheese mixture over dough leaving 1/2 inch on all sides of rectangle. Sprinkle 1/4 cup sugar evenly over cream cheese mixture.

**Use** the silicone mat as leverage; pick up long edge of mat closest to you; and gradually lift and roll dough into a jellyroll shape. When roll is completed, leave dough on edge of mat. 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 parchment lined 13 x 9 inch baking pan. Cover with lightly greased plastic wrap and allow rolls to rise in a warm place. Use the Quick Rise Method.

**Bake** at 375 degrees for 20 minutes, or until lightly browned. Cool in pan on a wire rack for 5 minutes. Remove rolls from pan and continue cooling on a wire rack.

**In a small bowl**, combine butter, half and half cream, and orange extract. Mix well. Gradually add powdered sugar until desired consistency is achieved and drizzle tops of rolls

**Makes** 12 to 14 rolls

**Cook's Note:** *Electric mixer required.* Filling was tested using a 700 watt microwave. Substitute Orange extract with Lemon extract or other flavored extracts.