

Rose's Cherry Rounds



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Rounds

- 1 package Yummee Yummee Breads mix
- 1 package yeast – included in Yummee Yummee Breads mix
- 1/3 cup granulated sugar
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon ground nutmeg
- 2 eggs, beaten
- 1 1/2 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

Filling

- 1 (21 ounce) can cherry pie filling

Drizzle

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

In a large mixing bowl, combine Yummee Yummee Breads mix, yeast, sugar, cardamom, and nutmeg. 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 bread mixture on medium speed for 3 minutes.

Transfer batter to an ungreased piping bag fitted with a large coupler. Pipe batter into 2 1/2-inch circles on greased baking sheets. Use a greased table knife to separate dough from piping bag after each round is complete. Do not cover. Use the **Quick Rise Method** and allow rounds to rise in a warm place for 10 to 15 minutes.

Top each round with 3 or more cherries. Gently press cherries into the center of the rounds.

Bake at 350 degrees for 18 to 20 minutes, or until lightly browned on the edges. Remove from oven and cool 8 to 10 minutes on baking sheets. Remove rounds from baking sheets and continue cooling 5 minutes on wire racks.

In a small bowl, combine powdered sugar, half and half cream, and vanilla extract. Mix well and drizzle lightly over rounds. Store remaining rounds in an airtight container in refrigerator.

Makes 20 rounds

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